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RECIPE: Bacardi Gold Spiced Rum Cake

CREATED BY: 2nd Annual Bacardi Gold Rum Cake Pastry Chef Competition – winning recipe from Pastry Chef Emily DeLois of Vignola and Cinque Terre restaurants in Portland, ME

Serves 20

Rum cake

3 c. all-purpose flour
2 t. ground cinnamon
1/2 t. ground nutmeg
1/4 t. ground clove
1 t. baking soda
1 t. salt
2 whole eggs
4 egg yolks
1 c. granulated sugar
1 c. brown sugar
1½ c. canola oil
2 T. apple cider
1 T. Bacardi Gold rum
1 c. applesauce

Preheat oven to 350 degrees, with rack in middle. Grease and sugar one 9-inch tube pan or 20 individual foil ramekins. In a large bowl, sift together flour, cinnamon, nutmeg, clove baking soda and salt. Whisk to combine. In the bowl of a stand mixer with the whisk attachment, mix eggs and sugars on medium high until light and fluffy, about 3 minutes. Slowly add canola oil, mixing until well combined. Slowly add in sifted dry ingredients to liquid blend. Add in apple cider and rum. Add applesauce and mix until well incorporated, scraping down sides of the bowl frequently. Pour into prepared pans. For tube cake, bake 1 hour and 15 minutes or until a toothpick comes out clean from center. For individual cakes, bake 10–15 minutes, checking for doneness with toothpick. Place a baking rack over a

sheet pan. While cakes are still warm, remove from pans and put on baking rack. Cut off domed portion of cake so that it is level.

Cider and Rum Glaze

1/2 lb. unsalted butter
1 c. granulated sugar
1 c. brown sugar
1/2 c. apple cider
3/4 to 1 c. Bacardi Gold rum
1 vanilla bean, split

Melt butter in a small saucepan over low heat. Mix in sugars and whisk until melted. Take off heat and whisk in apple cider and rum with vanilla bean. Leftover glaze can be drizzled over individual servings or used to garnish the plate. It can also be refrigerated and reheated for another use, such as drizzled over ice cream.

Whipped Vanilla Bean Mascarpone Cream

1 c. mascarpone (BelGioioso recommended because it whips well)
1 c. heavy cream
1/2 c. confectioners sugar
1/2 vanilla bean, split and seeds scraped away
Additional Bacardi Gold rum if desired, to taste

Place in bowl of stand mixer the mascarpone, cream, sugar and vanilla bean. Whip on medium-low using whisk attachment. As soft peaks form, add rum, if using. Whip to stiff peaks, being careful not to over beat which causes mascarpone to curdle.

Cider Poached Pears

4 c. apple cider
2 cinnamon sticks
6 to 8 ripe pears, peeled, cored, quartered and cut into
1/2-inch thick slices
2 c. granulated sugar
1 vanilla bean, split

Place cider through cinnamon sticks in a medium saucepan. Whisk to blend. Slowly bring to a boil. Add pears and reduce heat to a simmer. Cover and cook for about 5 minutes or until pears are soft, but not mushy or losing shape. Strain off liquid into a bowl and cool pears to room temperature in some of the poaching liquid. Save the remaining poaching liquid for another use.

Candied Hazelnuts

1 c. hazelnuts, roughly chopped

2 T. granulated sugar

Pinch cinnamon

1 T. light corn syrup

Lower oven to 325 degrees. Line a baking sheet with foil. In a small bowl toss nuts with sugar and cinnamon. Drizzle in corn syrup and toss to coat nuts evenly. Spread nuts onto pan. Bake until golden brown, about 8 to 12 minutes. Cool completely. Break into pieces.

Cake Assembly

While cake is still warm, poke the cut surface with holes (for glaze to soak into) using a toothpick or a skewer. Glaze using warm cider-Bacardi Gold Spiced rum glaze. Invert cake. Poke holes in unglazed surface. Glaze top and sides generously, reusing glaze that falls into the sheet pan. Drizzle serving plates with leftover glaze. Cut cake into desired portions, unless making individual cakes. Place on plates.

Pipe or spoon whipped vanilla bean mascarpone cream onto slices. Top with cider poached pears and sprinkle with candied hazelnuts. Garnish with fresh mint and cinnamon sticks. Serves up to 20.