



BOREALIS

Jamaican Rum Cake



Serving 10 Portion

450g Flour
10g Baking Powder
5g Salt
2g Baking Soda
300g Granulated Sugar
100g Unsalted Butter
100ml Whole Milk
100ml White Rum
50ml Vegetable Oil
10ml Vanilla Extract
6pcs Egg Yolks
3pcs Egg White
150 ml golden syrup

Method

- Preheat oven 170C.
- Grease cake ring with cooking Spray, then add the golden syrup inside the pan and turn it around until the inside of the ring coated with syrup.
- In a large bowl, whisk together flour, baking powder, salt, baking soda and sugar.
- In separate bowl, whisk together melted butter, milk, rum, oil, vanilla and egg yolks until well combined.
- In another bowl, beat the egg white at medium-high speed until foamy, add remaining sugar and beat until stiff peaks form. Set aside
- Gradually pour butter mixture into flour mixture and mix on medium-low speed until just combined. Fold in the whipped egg whites until no streaks remain.
- Pour the batter evenly in to the cake ring with baking tray underneath and bake for 40-50mins at 170C (fan off) until fully cooked.
- Transfer to cooling rack and let it cool for at least 15mins. Then Serve.