

# Coffee Butter Rum Bundt Cake

Barbara Strahler third place winner with her swirled design, guaranteeing a delightful taste of our Butternut Rum coffee in every mouthful!

## Cake Ingredients

- 2 cup Butter (creamed)
- 2 ½ cup Granulated Sugar (add slowly)
- 8 Eggs (add 1 at a time)
- 3 cups All Purpose Flour
- 1 tsp. Baking Powder
- 1 tsp. Baking Soda
- ½ tsp. Salt
- 1 tsp. Vanilla
- 1 tsp. Rum extract
- ½ cup Cocoa
- ½ cup Berres Brothers Butter Rum coffee (strong) (warm)
- ¼ cup Rum
- ¼ cup Orange Juice
- 2 tsp. Orange Zest

## Directions

Preheat oven to 350 degrees and grease Bundt pan.

Beat butter until fluffy then slowly add sugar until mixed well. Add eggs 1 at a time beating well between additions. Continue by adding flour, remaining dry ingredients and extracts.

Remove 1/3 of batter and add cocoa, coffee, rum, juice, and flavorings.

Use ice cream scoop to alternate batter into the prepared pan. Swirl batter and bake for 1 hour or until toothpick comes out clean.

Let cool in pan for 10 min. Invert and dust with powder sugar and cocoa powder if desired. Enjoy!