

Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Chocolate-Rum Cake

MAKES 12 SERVINGS

CAKE

- 2 Tbsp plain dried breadcrumbs, for the pan (see Notes)
- 3/4 cup/70 g Dutch-processed cocoa (see Notes)
- 2 cups/400 g granulated sugar
- 1 3/4 cups/245 g unbleached all-purpose flour
- 2 Tbsp cornstarch
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp fine sea salt
- 1 cup/240 ml buttermilk
- 1/2 cup/120 ml canola or vegetable oil
- 1/2 cup/120 ml golden rum
- 1/2 cup/120 ml cool brewed coffee (medium or light roast)
- 2 large eggs, at room temperature
- 2 tsp vanilla extract

GLAZE

- 1 cup/100 g confectioners' sugar
- 3 Tbsp Dutch-processed or natural cocoa
- 2 Tbsp unsalted butter, melted
- 2 Tbsp hot water, as needed
- 1/4 cup/45 g miniature chocolate chips

Whipped cream or vanilla ice cream, for serving

INSTRUCTIONS

- 1. To Make the Cake:** Position a rack in the center of the oven and preheat the oven to 350°F/180°C. Butter the inside of a 10-in./25-cm fluted tube pan, dust with crumbs, and tap out the excess crumbs.
- 2.** Sift the 3/4 cup/70 g cocoa, sugar, flour, cornstarch, baking soda, baking powder, and salt together into a large bowl. Whisk the buttermilk, oil, rum, and coffee together in another bowl. Add the eggs and vanilla and whisk to combine. Add the buttermilk mixture to the dry ingredients. Mix with an electric mixer on medium-low speed, stopping to scrape down the sides of the bowl occasionally with a rubber spatula, until well combined, about 3 minutes. The batter will be thin. Scrape into the prepared pan.
- 3.** Transfer the pan to the oven. (If using a heavy pan or one with a dark nonstick coating, immediately reduce the temperature to 325°F/165°C.) Bake until a long, thin wooden skewer inserted into the center of the cake comes out clean, 40 to 50 minutes. Let the cake cool in the pan on a wire rack for 15 minutes.
- 4.** Run a dinner knife around the inside of the pan and the tube to release the cake. Using your fingertips, gently pull the cake away from the sides of the pan and the tube to release it a bit more. Invert and unmold the cake onto the cake rack and let cool completely.
- 5. To Make the Glaze:** Whisk the confectioners' sugar, cocoa, and melted butter together in a medium bowl. Gradually whisk in enough hot water to make a smooth icing a little thicker than heavy cream.
- 6.** Place the cake on a wire rack set in a rimmed baking sheet. Drizzle the glaze over the cake, letting the glaze run down the sides. Sprinkle the chips over the cake top. Let stand until the glaze sets, about 30 minutes. Wrap the cake tightly in plastic wrap. Store at room temperature until ready to serve, up to 3 days. Cut into wedges and serve with the whipped cream.

NOTES

- This very moist cake needs a special pan treatment to allow easy unmolding, even with nonstick pans. If the pan is prepared with the usual butter and flour, the batter can soak right into the coating, making the cake difficult to unmold. A sprinkling of dried bread crumbs forms a barrier that allows the cake to be unmolded more easily. This trick works with all Bundt cakes.
- Dutch-processed cocoa has been treated with alkali to reduce its acidity and give baked goods a darker color. Natural cocoa has not been treated and is not ideal for this recipe.