

Caribbean Smuggler's Haitian Rum Cake

Ingredients

1½ cups butter, softened
1 (16 ounce) package brown sugar
1 cup granulated sugar
5 large eggs
¾ cups milk
¼ cups dark rum
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F.

Beat butter at medium speed with an electric mixer about 2 minutes or until creamy. Gradually add sugars, beating 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears.

Combine milk, rum and vanilla extract.

Combine flour, baking powder, and salt; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Fold in pecans. Next, pour batter into a greased and floured 13 cup Bundt pan and bake for one hour and 20 minutes or until a wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove cake from pan and let cool completely on wire rack. May drizzle with over lightly with a confectioner's sugar icing, if desired.

A Taste of Haiti

Thank you for volunteering to cook a dish
for our Taste of Haiti celebration.

Please follow the directions below:

1. During your preparation of this food please say a pray for the people of our sister parish, St. Genevieve.
2. Please follow the measurements for the recipe.
3. If you are not using a disposable dish please put your name on your dish so that we can return it to you.
4. Please have your dish at the Urban Center no later then 4:00 PM on Saturday, June 5, 2010.
5. If you have any question please call Fr Mike at 860-756-4034.
6. Join us for dinner!

A Taste of Haiti
Saturday, June 5th • 5:00 – 7:00 p.m.

tickets will also be available at the door:

Adult - \$10.00 Children \$5.00 Family - \$25.00

At the
Franciscan Center for Urban Ministry
(next to St. Patrick - St. Anthony Church)
285 Church St., Hartford, CT 06103