



PREP: 25 min
COOK: 60 min
SERVES: 8-10

Glazed Rum & Raisin Tea Cake

Rum and raisin is such a classic combo, and with good reason! This simple cake is a perfect combination of flavours.

Ingredients

Cake

- 2 tbsp raisins
- 1 cup (220g) caster sugar
- 100g butter, softened
- 1/2 tsp Queen Organic Vanilla Bean Paste
- 1 tsp Queen Natural Rum Essence
- 1 large egg
- 1 large egg white
- 1 3/4 cup (260g) plain flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 cup (250ml/g) plain yoghurt

Method - Cake

STEP 1

Preheat oven to 175°C (fan forced). Grease and line a loaf pan. Place the raisins in a small bowl and cover with warm water, to soak.

STEP 2

Beat sugar, butter, vanilla bean paste, and rum essence together in a mixer on medium speed until well-blended (about 5 minutes). Add egg and egg white, and beat well.

STEP 3

Combine flour, baking powder, baking soda, and salt, and stir well. Add flour mixture to sugar mixture alternately with yogurt, beginning and ending with flour mixture. Drain the raisins, and fold them through.

STEP 4

Pour the batter into prepared pan. Bake for 1 hour or until a wooden pick inserted in middle comes out clean.

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Ingredients

Glaze

1/3 cup (50g) icing sugar, sifted

1 tsp water

1/2 tsp Queen Organic Vanilla Bean Paste

1/2 tsp Queen Natural Rum Essence

Method - Glaze

STEP 1

To prepare glaze, combine powdered sugar with water and vanilla. Spread over hot cake. Cool in pan 20 minutes on a wire rack. Then remove from pan and cool completely on wire rack.

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