

CAKES

RUM BOMB†

(RUMBOMBE)

Cake:

- 2/3 cup flour
- 2/3 cup cornstarch
- 1 teaspoon baking powder
- 4 eggs
- 1 teaspoon vanilla extract
- 4 tablespoons warm water
- 1/2 cup sugar

Filling:

- 1 cup milk
- 3 tablespoons butter or margarine
- 1/2 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 teaspoons cornstarch
- 3-6 tablespoons rum

Frosting:

- 2 6 oz. bars white chocolate
- 2 oz. semi-sweet chocolate

Cake:

Prepare a springform pan (10" X 3") by placing the bottom of the pan on top of parchment paper. Draw a circle around the edge on the paper and cut along the marking. Grease the bottom of the pan in a couple of places and put the paper over it smoothing it flat. Do not get any grease on the sides of the pan. Sift the flour, cornstarch and baking powder together and set aside. Carefully separate the eggs. Beat egg yolks with sugar, vanilla extract and water until thick and creamy (5 minutes). Wash off the beaters and beat egg whites with a dash of salt until stiff. Slide onto the egg yolk mixture and sprinkle the flour

mixture over it. Carefully fold everything together (*do not stir*). Pour into the prepared pan and immediately bake it in a preheated oven at 375° for 25-30 minutes. Loosen the edge with a knife, take off the rim, and invert onto a platter. Carefully remove the paper and set aside for one hour to cool.

Filling:

Place two teaspoons cornstarch in a little bowl. Add two teaspoons milk (from the cup) and stir into a paste. Pour the rest of the milk in a small saucepan and beat in eggs with a fork. Add the sugar and vanilla extract and stir in the paste. Place on a burner and bring to a boil stirring continuously. Pour the creamy mixture into a bowl and place in the refrigerator until cold. Cut the cake in half. Cut the top half into small pieces. Pour the cold cream mixture over the pieces of the cake. Add 3 to 6 tablespoons rum (the amount of rum is to your taste) and mix well. Spread the mixture over the top of the bottom half of the cake and place in the refrigerator for one hour.

Frosting:

Melt the white chocolate according to the instructions on its package. Frost the cake with it by pouring it in the middle of the cake and letting the chocolate run over the sides of the cake spreading it evenly. With a knife mark slices across the entire top of the cake by cutting through the chocolate only. This will allow you to cut the cake easier for serving. Melt the semi-sweet chocolate and pour it into a small plastic bag. With a pin make a hole in the bottom corner of the bag and drizzle the chocolate over the top of the cake. Place in the refrigerator for a couple of hours and serve.

Makes 1 cake

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