

Old-Fashioned Rum Raisin Cake - Moist, Spiced, and Elegant

Few cakes feel as timeless and comforting as a classic



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 1 cup raisins
- ... cup dark rum
- 2 cups all-purpose flour
- 1%₀₀ tsp baking powder
- %₀₀ tsp baking soda
- %₀₀ tsp ground cinnamon
- ... tsp ground nutmeg
- ... tsp salt
- %₀₀ cup unsalted butter, softened
- 1 cup sugar
- 3 large eggs
- 1 tsp vanilla extract
- %₀₀ cup whole milk
- %₀₀ cup sour cream (optional, for extra moisture)
- ... cup chopped walnuts or pecans (optional)

For the Optional Rum Glaze:

- ... cup butter
- %₀₀ cup powdered sugar
- %₀₀ tsp vanilla extract

DIRECTIONS

- 1.** Soak the Raisins: Place the raisins in a small bowl and cover with ... cup dark rum. Let sit for 30 minutes to absorb the flavor. Drain any excess rum (or reserve it for the glaze).
- 2.** Preheat the Oven: Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or line with parchment paper.
- 3.** Mix the Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 4.** Cream Butter and Sugar: In a large bowl, beat the softened butter and sugar until light and fluffy (about 3-5 minutes).
- 5.** Add Eggs and Vanilla: Add the eggs one at a time, beating well after each. Stir in the vanilla extract.
- 6.** Combine Wet and Dry: Add the flour mixture to the butter mixture in batches, alternating with milk (and sour cream, if using), starting and ending with flour. Mix until just combined-do not overmix.
- 7.** Fold in Raisins and Nuts: Gently fold in the rum-soaked raisins and chopped nuts if using.
- 8.** Bake: Pour batter into the prepared pan and smooth the top. Bake for 30-40 minutes, or until a toothpick inserted into the center comes out clean.
- 9.** Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Why I Love This Recipe This recipe brings together cozy spice,

fruity richness , and just the right amount of boozy warmth.

The raisins absorb the rum beautifully, creating little pockets of flavor throughout the cake.

The crumb is tender, the aroma is intoxicating, and the optional

glaze adds a shiny finish and extra punch.

Plus, it's a one-bowl cake that comes together easily and can be served dusted with powdered sugar or dressed up with a rum drizzle.

TIPS FOR SUCCESS

Soak raisins well: This ensures they're plump and full of rum flavor.

Use room temperature ingredients for a smooth batter.

Don't skip the sour cream if you want a super moist texture.

Cool completely before glazing to avoid melting the glaze.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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