

Authentic Jamaican Black Cake Recipe: The Rich, Boozy Holiday Dessert

Authentic Jamaican Black Cake: The Rich, Boozy Tradition Your Holidays Need



OVEN
325°F

TIME
4 min

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INGREDIENTS

For the Soaked Fruit Mixture:

- 1 lb dried currants
- 1 lb raisins
- 1 cup prunes
- 1 cup cherries
- 1 cup dark rum (plus more for brushing)
- 1 cup sweet red wine

For the Cake Batter:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{8}$ teaspoon nutmeg
- $\frac{1}{8}$ teaspoon allspice
- 1 cup unsalted butter, softened
- 1 cup dark brown sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 tablespoon browning (for deep color)
- $\frac{1}{4}$ cup molasses
- ... cup rum

DIRECTIONS

- 1.** Prepare the Fruit: Drain soaked fruits (reserve liquid). Blend into a smooth paste. This thick, fragrant mixture is what gives black cake its signature texture and depth.
- 2.** Preheat & Prep: Preheat oven to 325°F. Line and grease a deep 9-inch cake pan with parchment.
- 3.** Mix Dry Ingredients: Whisk flour, baking powder, salt, and spices together. Set aside.
- 4.** Cream Butter & Sugar: Beat butter and brown sugar until light and fluffy - about 3-4 minutes.
- 5.** Add Eggs & Flavor: Add eggs one at a time, mixing well after each. Stir in vanilla, molasses, rum, and browning.
- 6.** Combine: Fold in blended fruit mixture. Gradually add dry ingredients. Stir just until combined.
- 7.** Bake Low & Slow: Pour into prepared pan. Bake 75-90 minutes, or until a toothpick comes out mostly clean.
- 8.** The Rum Finish: While warm, brush the cake generously with reserved rum/wine mixture. Let cool completely before wrapping tightly.
- 9.** For best flavor, let sit at least 24-48 hours before slicing.

SWAPS & NOTES

Burn 2 tablespoons of brown sugar in a pan until nearly black,

then carefully add 2 tablespoons hot water.

Fruit flexibility: Figs or dates work beautifully.

Less alcohol: Reduce rum in the batter but don't skip brushing

the finished cake - that's where magic happens.

Make ahead: This cake improves over days and even weeks.

TIPS FOR SUCCESS

Bake in a water bath for extra moisture if desired.

Don't overmix once flour is added.

Store tightly wrapped to lock in flavor.

Brush with rum weekly if storing long-term.

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

Original recipe: <https://chefmaniac.com/authentic-jamaican-black-cake-recipe-the-rich-boozy-holiday-dessert/>