

Banana Rum Bundt Cake with Vanilla Brown Sugar Glaze

Bundt Cake

3 Sticks of unsalted butter, softened
3 Cups sugar
5 Large eggs
3 Cups of flour
½ tsp baking powder
1 Cup milk
1 Medium - large banana, smashed
¼ Cup dark rum or RumChata
2 tsp vanilla

Bundt Cake

Preheat the oven to 350 degrees. Grease and flour a bundt pan. In a medium bowl, combine flour and baking powder, mix well. Set aside. In a mixing bowl, cream the butter and gradually add the sugar until light and fluffy. Add one egg at a time, mixing after each one. Add the mashed banana and mix well. Pour half of the flour mix and half the milk in butter mixture and stir until blended. Pour the remaining flour and milk in the butter mixture and stir until blended. Mix in rum and vanilla.

Pour cake into bundt pan and bake for 60 - 90 minutes. Cake is done when a toothpick inserted in the cake comes out clean. Let cake cool to room temperature and flip on to a cake plate/platter.

Glaze

½ cup of unsalted butter
¼ cup of brown sugar
1 tsp vanilla extract
½ cup of powdered sugar