

Mojito Rum Tea Cake with Glaze george geary



Mojito Rum Tea Cake with Glaze george geary will give you the best experience pdf files to read. This pdf book will solve you to get some information about cooking ideas and any information about cooking Mojito Rum Tea Cake with Glaze george geary. Detail of book information are found in the metadata of this pdf files. Enjoy this books and please read until end to make sure don't misinformation or anything left behind. Ready to reading and let's start cooking.

Mojito Rum Tea Cake with Glaze george geary

Mojito Rum Tea Cake with Glaze

A loaf cake packed with the flavors of Cuba! Just like the namesake Mojito drink.

Yield: 1-pound cake, serves 8-12

Preheat oven: 350°F

9x5-inch pan, sprayed with non-stick spray

7 medium
1 cup
1/3 cup
2 large
1-1/2 cups
1 tsp
1/4 tsp
1/2 tsp
1/3 cup
1/4 cup

limes, zested and juiced (divided)
granulated sugar
canola oil
eggs
cake flour
baking powder
baking soda
salt
sour cream
fresh mint leaves, chopped fine

1. In a large bowl, combine 1 Tbsp lime zest, granulated sugar and oil. Whisk in eggs until fully blended. Set aside.

egg mixture mixing fully.

2. In another bowl, whisk flour, baking powder, baking soda and salt. Add to sugar-

3. In a small bowl combine 1/4 cup lime juice and sour cream. Add to above

mixture. Fold in chopped mint. Pour into prepared pan. Bake in center rack, for 45 to 55 minutes or until a toothpick inserted into the center comes out clean. Meanwhile, make the glaze and icing.

Glaze:
1 Tbsp
1/2 cup
2 Tbsp

granulated sugar
lime juice (from above)
clear rum

1. In a small saucepan on low heat, stir granulated sugar and lime juice just to a low simmer. Take off of heat, add rum. After loaf comes out of the oven while still in the pan, pour glaze over. Let set for 10 minutes. Invert out of pan onto serving plate.

Icing:

1 cup

1 Tbsp

2 tsp

1. Whisk confectioners' sugar, lime juice and zest until smooth. Pour over the top of

powdered sugar
lime juice (from above)
lime zest (from above)

the cooled loaf.

©2015 George Geary CCP
ggeary@aol.com

Facebook: George Geary Culinary Tours and Classes

www.georgegeary.com
#chefgeary (twitter)

my pleasure for reading Mojito Rum Tea Cake with Glaze george geary until the rest of files. We hope you satisfied to this file and solve your problem, give us support to make this website better. Mojito Rum Tea Cake with Glaze george geary