



Trinidad Black Cake

Featured on December 2, 2017 for “Holiday Traditions with the Smithsonian Folklife Festival” demo with Jennifer Selman

Trinidad Black Cake

Makes 1 9 inch cake

Ingredients

Fruit Base:

8 oz pitted prunes

8 oz dark raisins

8 oz currants

4 oz candied citrus peels

½ bottle cherry brandy (375 ml bottle)

½ bottle dark rum (375 ml bottle)

½ bottle blackberry Manischewitz wine (375 ml bottle) (or any blackberry wine)

1 tablespoon Angostura bitters

Cake:

8 oz unsalted butter (use margarine for pareve)

8 oz brown sugar

1 teaspoon grated lime zest

½ teaspoon lemon essence

1 teaspoon almond essence

1 teaspoon vanilla extract

8 oz all-purpose flour

2 teaspoon baking powder

1 teaspoon ground cinnamon

¼ teaspoon grated nutmeg

Molasses Mix

½ cup molasses

½ cup water

Additional dark rum as needed

Directions:

Fruit Soaking:

Rough chop prunes to similar size of other dried fruit. In a blender roughly puree fruits with liquids, leaving it a little chunky like tomato sauce. In a saucepan on low to medium fire, simmer the fruits and liquids for 10 to 15 minutes, letting the fruit infuse. You can do this step the night before. The fruit base must be cooled before adding to the cake.

Alternative method: 3-5 days before you make the cake, chop up all the fruit for the fruit base. Place in a large bowl, pour in Angostura bitters, cherry brandy, rum, and wine. Leave in a cool corner, covered, to soak up the liquor. When ready to use, puree as above.

Cake:

Preheat oven to 275 degrees Fahrenheit. Cream together butter and sugar. Add the eggs one at a time, mixing to incorporate. Add lemon essence, lime zest, almond essence, and vanilla. Combine flour, baking powder, cinnamon and nutmeg and fold into creamed mixture gradually. Mix in fruit puree and molasses mixture. Pour batter into a greased floured tin, or line the pan with parchment paper. Bake for 2-3 hours, or until center is set.

Once the cake is out of the oven, immediately drizzle with rum (as much rum as it will take without sitting in a puddle of liquid). Allow cake to cool in pan before unmolding. Drizzle cake in rum again. You can serve the cake at this point, or drizzle up to twice a day for a week for optimal results.



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