

FRENCH BUTTER CAKE *with* RUM SAUCE



Cake

- 1 cup Unsalted butter, room temperature
- 2 cups Sugar
- 1 tsp. Vanilla
- 4 Eggs, large
- 1 cup Sour cream
- 2 cups **San Antonio River Mill® Brand Sopaipilla Mix**

Rum Sauce

- ¼ cup Unsalted butter
- 1 cup Sugar
- ¼ cup Water
- ½ cup Rum

Garnish

- ½ cup Fresh Berries
- ¼ cup Powdered sugar

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 10-cup Bundt pan.
3. Cake: **CREAM** butter, sugar and vanilla in medium bowl.
4. **BLEND** eggs and sour cream; mix well.
5. **ADD Sopaipilla Mix**, slowly, blend until incorporated and batter is smooth.
6. **POUR** batter into prepared pan.
7. **BAKE** 40-45 minutes or until toothpick comes out clean.
LEAVE cake in pan for the rum sauce.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



8. Rum Sauce: **MELT** butter in small sauce pan; stir in sugar and water, boil 5 minutes, stirring occasionally.
9. **REMOVE** from heat, stir in rum.
10. **POKE** holes in cake with a skewer while cake is still in the pan. Very slowly **DRIZZLE** hot sauce over cake.
11. **ALLOW** sauce to soak in cake for 1 hour.
12. **INVERT** cake.
13. Garnish: **DUST** with powdered sugar, garnish with fresh berries.

YIELD: 10-12 servings

Prep Time: 15 minutes

Bake Time: 45 minutes

Total Time: 1 hour, 30 minutes



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