

About 1 hour

Serves 8-10

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- ¼ cup (50g) brown sugar
- 1 packet (100g) dried cranberries (works well with dried fruit like sultanas too)
- ¼ cup (60ml) raisins
- 1 tub (75g) candied orange peel, chopped
- 1 box (500g) PnP vanilla cake mix

Syrup:

- ¾ cup (180g) butter
- 1½ cups (300g) sugar
- ⅓ cup (80ml) rum
- Cream and orange slices, for serving (optional)

Method:

1. Preheat oven to 180°C.
2. Grease a 23cm bundt tin with non-stick spray.
3. Evenly sprinkle the bottom of the tin with sugar and dried fruit.
4. Prepare cake batter according to packet instructions.
5. Pour batter into bundt tin.
6. Bake for 45-50 minutes or until a skewer inserted into the centre of the cake comes out clean.
7. Cool in tin for 5 minutes, carefully turn out and cool on a wire rack.
8. Combine syrup ingredients in a pot and bring to a boil.
9. Place cake on a serving plate and pour over syrup.
10. Serve cake with cream and orange slices.