



Blue Hawaiian Rum Cake

Submitted by: Ashley Filoteo, Mission Metal Fabricators Bookkeeper

Ingredients:

- 1 box coconut flavored cake mix, plus ingredients from cake mix box
- 1 cup De Kuyper Blue Curacao Liqueur
- ¼ cup Malibu Rum
- 8 oz. can crushed pineapple
- 1 can vanilla frosting
- Blue food coloring, optional
- Cake toppings, optional

Directions:

1. Follow directions as instructed on cake mix box. Use the blue curacao in lieu of water.
2. Add the Malibu Rum. Mix in the entire can of the crushed pineapple. Do not drained.
3. Optional: use blue food coloring to get more of a blue color rather than green.
4. Bake as directed.
5. Once out of the oven, use a thin straw to poke holes all over cake and then very lightly sprinkle Malibu rum over warm cake.
6. Cover with frosting and then add toppings.

Products used:

4 CUP, ANGLED MEASURING CUP
8 QUART NON-SKID MIXING BOWL
12" WOODEN SPOON
WHITE RUBBER SPATULA
ROUND CAKE PAN
STRAW STIRRER



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