

## Fiorito-Limoncello Rum cake

### Ingredients

For the cake:

- 3/4 cup of soft butter
- 3/4 cup white sugar
- 2 large whole eggs
- 1 teaspoon vanilla essence
- 1 tablespoon of grated lemon zest
- 1/4 cup of white rum
- 1/8 cup Limoncello di Fiorito
- 1 1/2 cup of flour
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- Pinch of salt
- 1 cup of all-purpose cream
- 2 tablespoons powdered sugar

For the syrup:

- 1/3 cup melted butter
- 1/2 cup white sugar
- 1/4 cup Fiorito Rum
- 1/4 cup Fiorito Limoncello

### Preparation method

Add the sugar to the softened butter. Cream the butter and sugar until light in texture. Use a wire whisk or an electric mixer. Add the eggs to the creamed mixture, one at the time, beating after each addition. Mix together the flour, baking powder, baking soda, salt and the lemon zest and add the flour mixture to the cream mixture. Pour in the vanilla essence and stir to incorporate. Finally add the Fiorito rum and Fiorito Limoncello and mix until smooth.

Pour the batter into the cake pan, scrapping the bowl with a rubber spatula to get all the batter into the pan. Bake at 170°C and cool it down in the shape.

Mix the syrup ingredients together and pour the syrup over the cake little by little, making sure that each hole catches some of it. Allow the cake to cool some more then chill in the fridge overnight. Serve with a glass of ice-cold Fiorito Limoncello.

