



# How to make a Trinidad Black Cake

<https://classicbakes.com/recipes/how-make-trinidad-black-cake>

- **Prep Time:** 20 mins
- **Cook Time:** 120 mins
- **Total Time:** 140 mins
- **Serves:** 2 cakes in 8 " pan



## Ingredients

- 1/2 cup [Raisins](#)
- 1 cup [Dried Currants](#)
- 1/2 cup [Dried Cherries](#)
- 1/2 cup [Pitted Prunes](#)
- 50 grams [Candied Mixed Citrus Peel](#)
- 240 ml [Cherry Wine](#)

- 240 ml [Dark Rum](#)
- 1 [Cinnamon Stick](#)
- 1 [Star Anise](#)
- 227 grams [Unsalted Butter](#) at room temperature
- 227 grams [Granulated Sugar](#)
- 5 [Eggs](#)
- Grated Zest of 1 [Lime](#)
- 227 grams [All-Purpose Flour](#)
- 2 teaspoons [Baking Powder](#)
- 1 teaspoon [Ground Cinnamon](#)
- 2 ½ tablespoons [Browning](#)
- 2 teaspoons [Vanilla Extract](#)
- 1 teaspoon [Almond Extract](#)

## Instructions

1. To be prepared in advance: The soaked fruits should be macerated for a minimum of one day and up to one year. Simply cover the dried fruits with 120 ml rum and 120 ml cherry wine and let them steep with a cinnamon stick as well as a star anise.
2. For the cake batter: Remove the cinnamon stick and the star anise and blend the macerated fruits along with the liquid it was soaked in. The consistency should be pasty but slightly coarse.
3. Preheat the [oven](#) to 280 °F (121 °C) and line two [8 inch pans](#) with [parchment paper](#).
4. Combine the soft butter with sugar and beat on low to medium speed using a [mixer](#) for 5-10 minutes until the mixture appears fluffy and light.

5. In a separate [bowl](#), whisk the eggs with some lime zest, vanilla extract and almond extract. Then slowly add to the butter mixture while stirring continuously.
6. [Sift](#) the flour and mix it with baking powder as well as ground cinnamon. Gradually fold the dry ingredients into the butter-egg-mixture.
7. Add puréed fruits and browning to batter.
8. Pour the batter into the baking pans and place them on the middle rack in the oven. Bake for approximately two hours until a toothpick inserted to the center of the cakes comes out clean.
9. While the cakes are cooling you can lightly pierce the surfaces with a [toothpick](#). Slowly pour the remaining rum and wine mixture over the top until the cakes are fully soaked. Let the cake cool for a few hours before serving.

**Full recipe:** <https://classicbakes.com/recipes/how-make-trinidad-black-cake>