

Citrus Olive Oil and Coconut Balsamic Rum Cake Recipe

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INGREDIENTS

- 1 yellow cake mix
- 4 eggs
- 1/3 c. [Olive Oil Marketplace Persian Lime EVOO](#)
- 1/2 c. Dark Rum - Substitute 1/2c Rum =4TBS Rum Extract
- 1 pkg. 3.4 oz box instant vanilla pudding
- 1/4 c. [Olive Oil Marketplace White Coconut Balsamic](#)
- 1 lg. size can crushed pineapple in its own juice approximately 1 1/2 c.

TOPPING:

- 1 lg. container Cool Whip
- 1 sm. can crushed pineapple in its own juice
- 1 pkg. instant vanilla pudding
- 1/3 c. [Olive Oil Marketplace White Coconut Balsamic](#)
- flaked coconut for garnish

INSTRUCTIONS

1. Mix together all the above ingredients in a bowl. Pour into 9"x13" cake pan and bake at 350 degrees for approximately 30 to 35 minutes. Cool cake thoroughly.

TOPPING:

1. Mix topping together and spread on cake, sprinkle with flaked coconut.

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About Olive Oil Marketplace

If you're a Foodie then you need to check out [@OliveOilMarketplace](#) Alton / Belleville.



Visit us at our [Olive Oil Tasting Room & Retail Store](#) in historic vibrant Downtown Alton IL, located on 3rd street. Taste them individually or explore the perfect pairings of oils & vinegars while tapping into the expertise of our friendly staff. They are always happy to share their favorite tips and recipes, as well as complimentary tastings of our Premium 100% cold-pressed Extra Virgin Olive Oils and Balsamic Vinegars.

In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

Cooking with this much flavor makes every bite better! You'll leave our shop with loads of fun, healthy & creative ways to introduce new, fun, healthy dishes to your culinary exploration. Visit us today to "Experience the Quality and Taste the Difference!"



