

Ingredients

- 125g unsalted butter, plus extra for greasing the tin
- 250g self-raising flour, plus extra for flouring the tin
- 60g walnuts, chopped
- 30g cornflour
- 3 tsp baking powder
- 1 tsp salt
- 4 eggs
- 200ml whole milk
- 200ml dark rum
- 1 tbsp vanilla extract
- 6 tbsp vegetable oil
- 300g granulated sugar
- 1 x 75g packet instant vanilla pudding mix
- crème fraîche or ice cream, to serve

For the Rum Syrup

- 125g unsalted butter
- 75ml water
- 150g granulated sugar
- a good pinch of salt
- 100ml dark rum

Method

Preheat the oven to 180°C/160°C fan/gas 4.

Grease and flour a 27-cm bundt pan or fluted cake tin and sprinkle the bottom with the chopped walnuts.

In a large bowl, combine the self-raising flour, cornflour, baking powder and salt.

In a separate bowl, whisk together the eggs, milk, rum, vanilla extract and 3 tablespoons of the vegetable oil.

Cream the sugar and butter in a food mixer fitted with a balloon whisk until pale and fluffy. Slowly add the dry ingredients and the remaining 3 tablespoons of vegetable oil and continue to mix for a few minutes on a medium-low speed, until the mixture looks like sand. Add the instant pudding mix and the egg mixture, scraping any mixture from the sides back down into the bowl with a spatula, and mix again on medium speed until well combined. The cake batter should be thin and smooth.

Pour the batter into the bundt tin and bake for 50–60 minutes, until an inserted skewer comes out clean.

Meanwhile, make the rum syrup. In a saucepan set over a medium-high heat, combine the butter, water, sugar and salt and cook, stirring, until the butter has melted and the sugar has dissolved. Bring to the boil, then reduce the heat to low and simmer for 10 minutes. Remove from the heat and slowly stir in the rum. Set aside to cool.

Remove the cake from the oven and let it rest in the tin for 10 minutes.

Loosen the cake slightly from the tin (inverting it onto a plate works best), then place it back in the tin. Poke several holes into the top of the cake with a skewer to help the syrup seep in, then slowly pour half of the rum syrup over the cake. Let it stand for 15–20 minutes, then invert onto a serving platter and slowly pour the remaining syrup over the cake until it is all absorbed.

Serve with a dollop of crème fraîche or ice cream. Delicious and naughty... enjoy!