

CAPTAIN'S RUM CAKE

Prepare your favourite yellow cake mix as directed on the package. Turn the batter into a bundt pan or regular tube pan. Bake, following package directions. When cake is done, turn out on rack. Heat 83 ml (1/3 cup) Captain Morgan Original Spiced Rum with 45 mL (3 tablespoons) honey, spoon over hot cake. Cool before serving.

CAPTAIN'S GINGER COOKIES

125 mL (1/2 cup) Captain Morgan Original Spiced Rum

250 mL (1 cup)Sweet butter, softened

45 mL (3 Tbs.)Crystallized ginger, minced

250 mL (1 cup)Confectioner's sugar

5 mL (1 tsp.)Ground ginger

675 mL (2 1/2 cups)Flour

Pinch of salt

In large bowl, cream butter and sugar. Add remaining ingredients. Shape dough into cylinder (2" diameter); wrap in plastic. Refrigerate 2 hours or freeze for 45 minutes. Slice dough 1/4" thick; bake at 400° about 12 minutes or until edges lightly brown. Cool. Makes about 6 dozen.

CAPTAIN'S HOLIDAY SQUARES

250 mL (1 cup)Dates, chopped

4Eggs

250 mL (1 cup)Sugar

250 mL (1 cup)Walnuts, chopped

250 mL (1 cup)Candied fruit, chopped

5 mL (1 tsp.)Vanilla

175 mL (3/4 cup)Flour

250 mL (1 cup)Golden raisins

4 mL (3/4 tsp.)Baking powder

2 mL (1/2 tsp.)Salt

125 mL (1/2 cup) Captain Morgan Original Spiced Rum

Marinate fruits in Captain Morgan Original Spiced Rum for up to 24 hours. Grease and flour jelly-roll pan (15 1/2" x 10 1/2"). In bowl, beat eggs. Add sugar, vanilla and salt. Gradually stir in flour, baking powder, marinated fruits and nuts. Spread in pan; bake 30 minutes at 350°. Cool and cut into squares. Makes 32.