

## KENTUCKY BUTTER BUNDT CAKE

### For the Bundt Cake

3 cups (or 13 1/2 ounces) all-purpose flour  
2 cups granulated sugar  
1 teaspoon salt  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 cup buttermilk, room temperature  
1 cup butter (softened at room temperature)  
1 teaspoon vanilla  
1 teaspoon almond extract  
1 teaspoon lemon extract  
1 teaspoon dark rum or rum extract  
4 large eggs, (room temperature)

### For the Sauce

3/4 cup sugar  
1/3 cup butter  
3 tablespoons water  
2 teaspoons vanilla extract  
1 teaspoon each of lemon and almond extract  
1 teaspoon rum

1. Preheat the oven to 325 F. and generously grease and flour (or use baking spray) a 12-cup Bundt pan. Make sure you get all the nooks and crannies of the pan.
2. In a large bowl, combine the flour, salt, baking powder and baking soda. Give it a stir. (to ensure a consistent batter, you can mix the dry ingredients in a separate bowl and then add to the ingredients in step 3; mix well)
3. Add 2 cups sugar, buttermilk, 1 cup of butter, 1 teaspoon each of vanilla extract, almond extract, lemon extract, rum and the eggs.
4. Using an electric mixer, beat on low speed until moistened. Increase the mixer speed to medium-high and beat for about 3-4 minutes until light and fluffy.
5. Spoon the batter into the prepared cake pan and spread evenly.
6. Bake for 55 to 65 minutes, or until a toothpick inserted into the center comes out clean.
7. Meanwhile, in a small saucepan over medium-low heat, combine the 3/4 cup of sugar, 1/3 cup of butter, 3 tablespoons of water, and 1 teaspoon each of vanilla extract, almond extract, lemon extract and rum; cook, stirring, just until butter melts. Do not bring the mixture to a boil.
8. Remove the cake to a rack and (while still in the pan) pierce it all over with a wooden skewer. Pour the hot butter sauce over the warm cake. Let the cake rest in the pan 10 minutes, or until sauce is absorbed.
9. Carefully turn out cake onto a plate and sprinkle with some confectioners' sugar.

Source: *adapted from [thespruceeats.com](http://thespruceeats.com)*