

## PAIRINGS



TONY CENICOLA/THE NEW YORK TIMES

How I drink aged rum depends on the moment. Before dinner, dark rum, aged or not, belongs in a cocktail, or at least sharing ice with sunny pineapple juice.

Cocktail recipes often call for dark rum, though rarely aged. But a few weeks ago at Sensing, the restaurant in the Fairmont Battery Wharf hotel in Boston, I had a drink called a Golden West, named for a Prohibition-era rumrunning clipper ship. It was a simple concoction with great flavor, made by putting a splash of white port in a martini glass and adding two ounces of eight-year-old Bacardi stirred with 3/4 ounce white Dubonnet over ice. A strip of orange peel was the garnish.

After dinner, however, I take my aged rum neat. And I sip it with a dessert like this raisin cake, spiked with rum and served with a drift of whipped cream.

FLORENCE FABRICANT

### RUM-RAISIN CAKE

Time: 1 1/2 hours

- 1 stick (4 ounces) unsalted butter
- 1 cup raisins
- 2/3 cup plus 3 tablespoons dark rum
- 2 cups cake flour
- 1/2 teaspoon cinnamon
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 large eggs
- 3/4 cup, packed, light brown sugar
- 1 1/2 cups heavy cream, whipped.

1. Preheat oven to 350 degrees. Use 1 tablespoon butter to grease an 8-inch tube pan. Place remaining butter in a small saucepan and cook on medium until melted and starting to turn nut-brown. Remove from heat, let sit a few minutes, then pour into a glass measuring cup, leaving any dark sediment in bottom of pan. Set butter aside. Place raisins in a bowl and pour 2/3 cup rum over raisins. Sift flour, cinnamon, baking powder and salt into another bowl.

2. Beat eggs until light. Beat in

sugar and continue beating, about 5 minutes, until very light and creamy. Drain raisins, reserving rum. Add flour mixture to egg mixture alternately with drained rum. Fold in brown butter leaving any sediment in bottom of cup. Fold in raisins. Spread in pan and bake 40 minutes until lightly browned and tester comes out clean. Spoon remaining 3 tablespoons rum over cake. Cool. Remove from pan. Pile whipped cream in center and serve.

Yield: 8 servings.