

Black Cake shopping list

Dried Fruits:

- ☐ 1 lb Raisins
- ☐ 1 lb Golden Raisins
- ☐ 1 lb Currants
- ☐ 1 lb Prunes (pitted)
- ☐ 1 lb Candied Cherries

Liquors:

- ☐ 1 bottle Port Wine (such as Taylor New York or Manischewitz)
- ☐ 1 bottle Dark Rum (Westerhall No.3 or see *Chrissy's notes* below)

Spices:

- ☐ 2 Whole Cinnamon Sticks

Extras:

- ☐ 1 Jar - glass recommended

Chrissy's Notes

- Blend in small batches and pulse gently — the goal is texture, not purée
- Roughly chop the prunes (and any large cherries) to help them blend evenly

Rum Options (medium-bodied aged rum):

Plantation 5 Year Barbados Rum

Mount Gay Eclipse (Barbados)

Appleton Signature (Jamaica)

Cruzan Aged Dark Rum

Tip: If you prefer a milder flavor, let your **port wine do most of the work**. Add just **1–2 tablespoons of rum** for that warm undertone without making the mix boozy

How to Blend & Soak Fruits (Pulse Method)

DIVIDE THE FRUITS

- Work in small batches so your blender doesn't struggle.
- Add a mix of raisins, currants, prunes, and cherries to the blender.

ADD LIQUID GRADUALLY

- Start with about ½ cup total (equal parts port wine and rum)
- For a lighter flavor, lean more on port wine; for deeper, darker notes, use more rum.

PULSE — DON'T BLEND CONTINUOUSLY

- Use the pulse button in short bursts.
- Scrape down the sides in between.
- Aim for a thick, textured paste — not a purée.
- You need to see small bits of fruit when you're done.

COMBINE & SOAK

- Transfer each blended batch into your jar.
- Add the cinnamon stick.
- Pour in just enough rum and port wine to fully cover the fruit.

SEAL & REST

- Store in a cool, dark place.
- Let it sit for at least 2 weeks, though months is ideal for the richest flavor.

CHRISSY'S NOTES

- Avoid blending too smooth — that texture is what gives your black cake body.
- If your blender struggles, add a splash more liquid or pulse smaller batches
- Keep the mix sealed — it can last for months (even years) if stored properly.

