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## Introduction

Rum is my favourite flavour. It's pretty amazing how you can turn a simple everyday recipe into something special just by adding a bit of rum. For me, the rum flavour has always meant special occasion.

In this book, you will find simple rum recipes. The tastes of these recipes are however far from simple. If special occasion had a taste, it would taste like the recipes that I'm about to share with you. The great thing about these recipes, other than the taste, is that they're so easy to make. So, why not have a special occasion every day.

I have tested, through trial and error, all of these recipes in my own kitchen. Only the recipes that were extra special made it to this book.

If you're new to baking, please read how to melt chocolate and easy measuring before you begin.

### **Why home cooking is better.**

Home cooking is generally better because your food is guaranteed fresh. Who knows how long cakes and cookies sit on a shelf in a grocery store. Expiration dates certainly don't guarantee freshness.

When you make your own food you know exactly what's in it because you made it. You can be sure that your food is made with high quality, fresh ingredients and that there are no preservatives added. You know that your food is clean. By "clean" I mean that there were no any insects or rats in your kitchen. Your pots and pans are properly washed and you would certainly never sneeze or cough over anything.

My next point is the taste. Home cooking just tastes better because you're making it to fit your personal taste. You can spice anything up or down just the way you and your family like it. In fact, there are many things you can make at home that you will never find in a bakery, grocery store or even a fancy restaurant. For example, my husband's Oma (grandmother) makes the best ever black forest cake. I have never tasted such good black forest cake anywhere and I will never find Oma's black forest cake in a bakery, grocery store, or restaurant because it's Oma's special recipe. She only makes it for special occasions and holidays because it takes so much time to make. Unfortunately, I don't have the recipe so I can't share it with you.

I find baking and cooking in general relaxing. When you're in the kitchen you can only worry about your creation. For me, cooking is a great way to relieve stress. Also, there's a certain satisfaction in home cooking. You can feel proud on a job well done when a friend, guest, or family member gives your home cooking a nice compliment.

For my wonderful husband Stephan

### Rum Pears with yogurt



This recipe is so simple that I feel a bit silly including it in this book, but the taste is so good that I would not do this book justice by leaving it out.

#### Ingredients:

Strawberry yogurt or yogurt of your choice  
One can of pear halves  
Chocolate sprinkles  
Dark rum

#### Directions:

Place a pear halve in a small dish (do not include syrup from the can).

Drizzle about one teaspoon of rum over the pear.

Add a spoonful of yogurt in the middle of the pear. Decorate with chocolate sprinkles. Ice cream is a delicious substitute for yogurt. Enjoy!

### White Chocolate Almond Rum Balls



These Rum Balls make the perfect Christmas gift for someone that is difficult to buy for or great at an after six Christmas party. Everyone is guaranteed to feel the Christmas spirit after eating this delicious confection.

Please note that these rum balls are not for children as they are quite potent with rum.

#### Needed Ingredients:

- 1 cup white chocolate finely chopped
- 2 ½ cups finely crushed vanilla wafer cookies
- 1 cup ground almonds
- ½ cup of your favourite dark rum
- 6 tablespoons granulated sugar
- 1 teaspoon finely grated fresh lemon peel
- 2 teaspoon fresh lemon juice
- 1 cup coconut flakes
- ½ cup granulated sugar
- 1 tablespoon butter (for greasing hands)

#### Directions:

Mix rum, lemon juice and lemon zest together in small cup. Set aside.

In medium bowl mix together crushed vanilla wafers and ground almonds. Set aside

Mix coconut flakes and ½ cup of sugar together in small bowl. Set aside.

Melt chocolate on stove top under low heat, stirring frequently until smooth.

Add rum, lemon zest and juice mixture, and 6 tablespoons sugar stirring until sugar is dissolved and mixture is smooth. Remove from stove top.

Add vanilla wafers and ground almond mixture blending well.

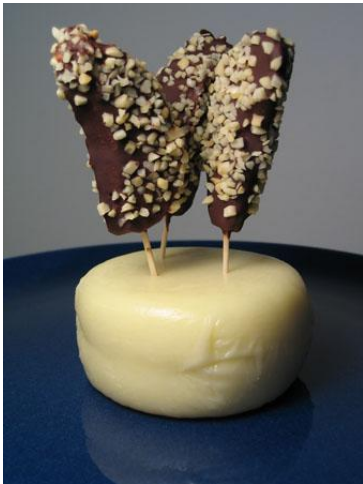
Let rum ball mixture cool for about 20 minutes.

Butter your hands to make the mixture easier to work with.

Take tablespoons of the rum ball mixture and gently form a ball. Roll this ball carefully in coconut flakes and sugar mixture until evenly coated. Continue this procedure until all rum balls are made. Place each rum ball in muffin paper liners.

Store in airtight container and refrigerate overnight. Rum balls will keep up to 5 days in refrigerator.

### Rum Chocolate Apple Slices



What a nice little hors d'oeuvre for a party. Easy to make and looks pretty when the apple slices are stuck in a nice block of cheese.

#### Ingredients:

2 large golden delicious apples  
1 cup chopped chocolate of your choice (I used milk chocolate)  
1 teaspoon rum extract  
1 cup of chopped almonds  
Pack of small tooth picks  
Small round block of cheese of your choice

#### Directions:

Line a plate with wax paper.

Wash and dry your apples. Peel and core the apples and cut them into 1 inch slices. Carefully insert tooth picks in the end of each apple slices. Place apples on plate with wax paper. Set aside.

Melt chocolate on stove top under low heat, stirring frequently until smooth. Add rum extract and gently stir until blended. Remove from heat.

Holding the tooth pick end of an apple, dip it in the melted chocolate covering the whole apple slice. Drain and then roll apple slice into chopped almonds. Place back on plate with wax paper. Continue until all apples are chocolate covered.

Set plate with apples in a covered cake dish and store in refrigerator overnight.

Insert apples in nice block of cheese for a pretty presentation.

## **Drunken Apple Crisp**

Dress up plain apple crisp with rum and raisins. The marriage of the fruit, spices, and rum will have everyone asking for seconds. This dish is extra delicious when served warm with vanilla ice cream.

### **Ingredients:**

8 medium tart apples peeled, cored, and sliced.  
¾ cup sugar  
½ teaspoon ground cinnamon  
Pinch of nutmeg  
2 tablespoons rum  
½ cup raisins

### **For the topping:**

½ cup quick-cooking oats  
½ cup all-purpose flour  
½ cup packed brown sugar  
½ teaspoon baking powder  
4 tablespoons melted butter

### **Directions:**

Preheat oven 350° F.

In large bowl, combine the first 6 ingredients. Pour into a greased 8 inch square baking dish.

In another large bowl combine oats, flour, brown sugar, baking powder and blend well. Stir in melted butter until the mixture is well blended. Sprinkle over apple mixture.

Bake for 55 to 60 minutes or until apples are tender and topping to golden.

## Chocolate Rum Cake



The thing I like about this cake is the texture. It has a very smooth texture that almost melts in your mouth. This cake is rich, moist and smooth. I like to have it plain with vanilla ice cream.

### Ingredients:

½ cup butter, softened  
5 ounces, about 150 grams, bittersweet chocolate (not unsweetened)  
1 cup granulated sugar  
1 teaspoon vanilla extract  
½ teaspoon almond extract  
½ teaspoon instant coffee  
½ cup dark rum  
2 large eggs  
1 cup all-purpose flour

### Directions:

Preheat oven to 350° F. Grease and flour a 9-inch round spring form with removable sides.

In a large bowl beat together butter and sugar until creamy. Add eggs one at a time beating until there is no yellow left. Add vanilla extract and almond extract blending well.

Melt chocolate over low heat in a heavy 1 ½ quart saucepan, stirring until smooth. Add rum and coffee and blend well. Remove pan from heat.

Add hot melted chocolate mixture to the butter, sugar, eggs mixture. Blend well. Gradually stir in flour blending well.

Pour batter evenly in pan and bake in middle of oven for about 35 minutes or until middle of cake is firm to touch and doesn't spring back. Remove sides from spring form and let cool completely before cutting.

## Pineapple Rum Cheesecake

This is an easy cheesecake. It just takes a little bit of time to measure all the ingredients and put everything together. Allow your self time, don't hurry.

### Ingredients:

#### Oatmeal cookie crust:

1 ½ cup quick oats  
1 cup all-purpose flour  
½ cup packed brown sugar  
½ teaspoon baking soda  
10 tablespoons of softened unsalted butter

### Filling:

3 packages cream cheese (8 ounce each), softened  
1 cup granulated sugar  
3 tablespoons dark rum  
2 teaspoons vanilla extract  
4 teaspoons rum extract  
3 large eggs  
1 cup sour cream  
½ cup canned pineapple chunks (drained)

### Directions:

#### For Oatmeal crust:

Preheat oven to 350° F.  
Grease bottom and sides of a deep, 10 inch round spring form.

In large bowl combine oats, flour, sugar, and baking soda. Mix well. Stir in butter mixing well. Press firmly into an even layer on bottom and sides of spring form. Bake crust 10 to 12 minutes or until light golden brown. Cool on wire rack while making filling.

#### For Filling:

In large bowl, combine cream cheese, sugar, rum, vanilla and rum extracts. Beat on medium speed of electric mixer until smooth. Add eggs one at a time until well blended. Mix in sour cream and then gently stir in pineapple chunks. Pour evenly into cookie crust.

Bake 30 to 35 minutes or just until centre is set. Cool completely on wire rack before removing sides from spring form. You may decorate by drizzling melted dark chocolate over top of cake. Refrigerate overnight before serving.

## Cherry Rum Muffins

These are my favourite muffins. Because they're super easy to make and delicious, it's nice to make when friends and family are visiting.

### Ingredients:

2 cups all-purpose flour  
4 teaspoons baking powder  
1 teaspoon salt  
¼ cup butter, softened  
1 ½ cups granulated sugar  
2 eggs, beaten  
½ teaspoon vanilla extract  
1 teaspoon rum extract  
2 tablespoons dark rum  
1 cup buttermilk  
Store bought cheery pie filling (about 1 cup)

### Directions:

Preheat oven to 375° F. Line muffin pan with paper liners.

In small bowl mix together flour, baking powder, and salt. Set aside

In large bowl, cream together butter and sugar. Mix in beaten eggs, vanilla extract, rum extract, and dark rum. Stir in buttermilk alternately with flour mixture, mixing well after each addition.

Fill muffin cups  $\frac{3}{4}$  full with batter.

Drop ½ teaspoon of cheery pie filling on top of each muffin.

Bake for 25 minutes. Let cool. Decorate with rum glaze.

This recipe makes about 2 dozen.

## Rum Carrot Cake

This carrot cake is super moist. Rum gives it that little something extra to make it special. If you like carrot cake you will love this recipe. Be sure to frost this carrot cake with rum cream cheese frosting. This cake is so good that your guest will be fighting for the last piece.

### Ingredients:

1 ½ cups granulated sugar  
1 cup vegetable oil  
3 eggs  
2 cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 ½ teaspoons ground cinnamon  
¼ teaspoon ground nutmeg  
1 teaspoon vanilla extract  
3 tablespoons dark rum  
2 packets instant vanilla cup of pudding  
5 medium carrots, coarsely grated  
½ cup plumed raisins  
½ cup chopped walnuts

### Directions:

Preheat oven to 350° F. Grease and flour 13x9x2 inch rectangular pan.

To plumb raisins soak them in hot water for about 10 minutes. Drain and set aside.

In medium bowl mix flour, baking soda, and salt together. Set aside.

Mix sugar, oil and eggs, one at a time, in large bowl until blended, stir for about one minute with spoon after each egg. Add the, cinnamon, nutmeg, vanilla extract, and rum. Mix well. Add contents of the instant vanilla pudding to the mixture. Blend well. Gradually stir in flour and salt mixture until well blended. Stir in grated carrots, raisins, and walnuts.

Bake for 45 minutes or until toothpick comes out clean. Cool in pan on wire rack.

## Coconut Rum Cake



This cake is a nice special occasion cake. The marriage between the rum and coconut gives this cake a very tropical flavour. It's really easy to make and makes great layers if you want to be fancy.

To make a two layer cake double the recipe and pour equally in two 9 inch round pans.

### Ingredients:

½ cup butter, softened  
1 cup granulated sugar  
1 cup all-purpose flour  
2 large eggs  
2 teaspoons baking powder  
½ cup dark rum  
1 teaspoon vanilla extract  
½ cup plus 2 tablespoons coconut milk  
¼ cup coconut flakes

### Directions:

Preheat oven to 350° F. Grease and flour a 9 inch round pan.

Combine rum and coconut milk in a cup. Stir and set aside.

Beat butter at medium speed with an electric mixer until creamy. Add sugar and beat at medium speed for 5 minutes. Add eggs, one at a time, beating until yellow disappears and the mixture is fluffy. Add vanilla extract, and coconut milk, rum mixture blending well.

Gradually add flour to creamed mixture mixing just until blended. Stir in coconut flakes.

Pour cake batter evenly in pan. Carefully place cake in middle of the oven. Bake for 1 hour and 10 minutes in middle of oven. Cake will be golden brown and firm to touch. Inserted toothpick should come out clean when done. Cool in pan on wire rack for about 5 minutes. Remove from pan and let cool completely on rack.

This cake is super delicious with Rum Cream Cheese Coconut Frosting.

## Christmas Banana Bread

I call this Christmas banana bread because it looks and tastes like Christmas. Be sure to use over ripe, almost black bananas.

### Ingredients:

½ cup butter, softened  
1 cup sugar  
1 cup over ripe mashed bananas  
¼ cup milk  
¼ cup dark rum  
1 teaspoon rum extract  
2 large eggs  
2 cups all-purpose flour  
2 teaspoons baking powder  
½ cup chopped pistachios  
½ golden delicious apple (chopped)

### Directions:

Preheat oven to 350°F. Grease a 4 ½ x 10 inch loaf pan.

In a small cup add together milk and rum. Stir and set aside.

In medium bowl blend together flour and baking powder. Set aside.

In medium bowl, cream together butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in milk and rum mixture. Add mashed bananas and blend well. Gradually stir in the flour and baking powder mixture until blended. Stir in apples and pistachios.

Pour batter evenly in loaf pan. Bake for approximately 1 hour and 10 minutes. After one hour cover with aluminium foil and finish baking. A toothpick inserted into the centre of the bread should come out clean. Cool in pan on wire rack for about 10 minutes. Remove from pan and let cool completely on wire rack.

### Cranberry Rum Baked Custard



Plain custard is delicious but why not make it spectacular by adding a dash of rum and a bit of fruit. I like cranberries but you may add fruit of your choice, raisins, apples and pears also work nicely.

#### Ingredients:

½ cup sugar  
4 cups whole milk  
2 teaspoon vanilla extract  
4 tablespoons dark rum  
8 ounce cream cheese, softened  
5 eggs  
¼ cup dried cranberries or your favourite chopped fruit  
Ground cinnamon for top

Preheat oven to 325° F. Lightly butter a 2 quart baking dish.

Combine sugar and milk in sauce pan. Scald milk and sugar mixture over low heat, stirring frequently to dissolve sugar.

In a large dish, beat eggs until foamy. Beat in cream cheese until smooth. Add vanilla extract and rum and beat a bit more. Add hot milk mixture to egg mixture blending well. Pour into buttered baking dish and sprinkle fruit on top.

Set dish in a pan of hot water. Make sure there is enough hot water to cover the entire bottom and sides of the custard dish. Bake for about 1 hour until silver knife inserted into centre comes out clean.

Lightly sprinkle with cinnamon and chill before serving.

### Rum Raisin Oatmeal Cookies



These cookies are by far my most requested. Rum Raisin Oatmeal Cookies are great for the holidays because they taste so festive. They are super easy to make and they also make a great gift. Get prepared for accepting compliments.

#### Ingredients:

½ cup butter, softened  
¾ cup packed brown sugar  
1 small egg  
½ teaspoon vanilla extract  
1 teaspoon rum extract  
3 tablespoons dark rum  
¼ teaspoon ground cinnamon  
Pinch of nutmeg  
¾ cup all-purpose flour  
½ teaspoon baking powder  
1 ½ cups rolled oats (old fashioned, uncooked)  
¾ cup raisins

#### Directions:

Preheat oven to 350° F.

Combine flour, baking powder and salt in medium bowl. Blend well and set aside.

In large bowl beat together butter and sugar until light, thick, and creamy. This can take 10 to 15 minutes stirring by hand. Add egg beating until there is no more yellow; add vanilla extract, rum extract, cinnamon, nutmeg, and rum. Beat until completely blended. (You may use an electric mixer set on medium speed for this step.)

Gradually add flour mixture stirring until blended. Gradually stir in oats until well blended. Stir in raisins. Make sure the raisins are somewhat evenly distributed throughout the mixture. (Note: I use a spoon for this step)

Line cookie sheet with wax or baking paper. Drop cookie dough by round teaspoonfuls on cookie sheet. Cookies should be placed about an inch apart from each other. Bake, in middle

of oven, for about 10 to 12 minutes. Cookies are done when the edges are light golden brown. Cool five minutes on cookie sheet; move to wire rack to cool completely.

Makes about 2 dozen cookies.

### **Rum Frostings**

Frosting is what usually makes your cake extra special. Here are a few frostings that will turn your cake into mouth watering masterpieces.

#### **Rum Glaze**

Ingredients:

5 tablespoons butter

¼ cup milk

2 cups sifted powdered sugar

1 teaspoon rum extract

Directions:

In a small sauce pan, heat butter and milk over low heat. Stir to combine mixture. Remove from heat when butter is completely melted.

In a medium bowl combine together rum extract, powdered sugar, and milk mixture. If mixture is too thick, use teaspoonful of hot water to thin. If mixture is too thick add a bit more powdered sugar, teaspoon by teaspoon.

#### **Rum Cream Cheese Frosting**

Ingredients:

1 (8 ounce) package of cream cheese, softened

1 tablespoon milk

1 teaspoon rum extract

4 cups powdered sugar

Directions:

Soften the cream cheese by warming up in microwave for a few minutes. Mix together cream cheese, milk, and rum extract with electric mixer until smooth. Gradually add powdered sugar, one cup at a time, until smooth.

#### **Rum Cream Cheese Coconut Frosting**

Ingredients:

1 (8 ounce) package of cream cheese, softened

1 teaspoon rum extract

4 cups powdered sugar

2 tablespoons coconut flakes

1 tablespoon coconut milk (juice)

**Directions:**

Soften the cream cheese by warming up in microwave for a few minutes. Mix together cream cheese, milk, rum, and coconut milk with electric mixer until smooth. Gradually add powdered sugar, one cup at a time, until smooth. Stir in coconut flakes.

**Spicy Cinnamon Tea**

Relax and forget all your troubles with this comforting tea. This tea is especially nice after you've had a long hard day. When I was in college I used to make this tea for myself during final exams. Drinking this tea helps to relax your body and mind for clear thinking.

**Ingredients:**

1 medium cinnamon stick  
2 cups water  
Orange peel (1 or 2 small pieces)  
1 teaspoon rum  
4 teaspoons brown sugar

**Directions:**

In small pan, bring water, cinnamon sticks, and a few pieces of orange peel to boil. When water changes colour to golden orange brown then the tea is done.

Pour tea in a cup and stir in rum and sugar.

You may decorate by adding a cinnamon stick inside your tea cup, but please note this is only for decoration. The cinnamon stick is not to be eaten.

### **Jamaican Mocha Latte**

This drink is a welcome change from plain hot chocolate. It warms the soul and a cold winter's night. I think this is a very romantic drink, perfect to share with your significant other while cuddling.

#### **Ingredients:**

1 cup hot milk  
1 teaspoon baking cocoa  
¾ teaspoon instant coffee  
Pinch of ground cinnamon  
4 to 5 sugar cubes  
1 teaspoon dark rum

#### **Directions:**

Combine all ingredients in cup of hot milk stirring until everything is dissolved. You may decorate by adding whip cream on top.

### **Jamaican Lemonade**

I got this recipe from my grandmother. When I was old enough she use to make it for me. This drink really hits the spot when it's hot and humid outside.

#### **Ingredients:**

Juice from half of a medium lemon  
2 ½ tablespoons brown sugar  
2 teaspoon rum  
Enough cold water to fill tall glass  
Ice cubes

#### **Directions:**

Add lemon juice, sugar, and rum in a tall glass. Fill glass with cold water and stir to dissolve ingredients. Let sit for about 10 minutes then stir once more and add ice cubes.

This is the perfect summer drink!

### **Carrot Cocktail**

This is a very simple cocktail to make. It's a great drink to have at a night barbeque. I find that even people that don't like carrots like this drink.

**Ingredients:**

½ cup white soda  
¼ cup carrot juice  
¼ cup orange juice  
2 tablespoons rum  
Ice cubes

**Directions:**

Pour all ingredients in a tall glass, stir and add ice cubes.

### **Tropical Rum Punch**

This punch is a must have if your having a party. It's a fruity punch with a hint of rum.

**Ingredients:**

1 ½ cups cold orange juice  
1 ½ cups cold pineapple juice  
1 ½ cups cold grapefruit juice  
2 tablespoons lemon juice  
4 tablespoons honey  
3 cups cold ginger ale  
¼ cup dark rum

**Directions:**

In a large punch bowl, combine orange juice, pineapple juice, grapefruit juice and lemon juice. Stir in honey, ginger ale, and rum. Serve over crushed ice or ice cubes.

**Note:** Don't add ice to punch bowl. The ice will melt and you would end up with a very watery version of this punch.

## How to Melt Chocolate

There are 3 different ways to melt chocolate; stove top, microwave, and double boiler. I prefer the stove top method because it's easy and doesn't require fancy equipment. I would say that the double boiler method is the safest, because there is little chance for the chocolate to burn. If you don't have a boiler I will explain how you can make one using your own pots and pans. Before you start melting chocolate you must chop the chocolate in small chunks. This will cut down on the melting time.

Let's take a look at the stove top method. It's very important that the heat is set on low. If the heat is too high your chocolate will begin to burn without melting. Milk and white chocolate burns the easiest so you must stir constantly. Dark chocolate must also be stirred while melting but not as often; a frequent stirring will suffice.

The microwave method is a bit unsafe in my opinion because every microwave is different. And you must take out the chocolate out of the microwave often to stir. I would only recommend this method if you are very comfortable with your microwave. Place chocolate in a microwaveable dish and set microwave on low setting. Make sure you frequently check the chocolate and stir in between.

The safest method and the method that guarantees that you will have perfectly melted chocolate would be the double boiler method. Place chocolate in the top of the double boiler over barely simmering water. Melt the chocolate stirring until smooth. Remove the top part of the boiler from the bottom.

If you don't have a double boiler here's how to make one. Place pan of water on stove top and heat water to barely simmering. Place chocolate in a bowl large enough to fit over your sauce pan. Set bowl of chocolate over the pan of hot water. Stir until chocolate is melted.

I would recommend that those of you who are new to baking start out by trying the double boiler method first. It is really the best way to melt chocolate.

## Easy Measuring

When I first started to bake I use to think that all my measurements had to be exact. As I became better and more comfortable with baking I realized that the measurements were an approximation. When measuring, come as close to the required amount as possible and that will work. Don't be afraid that you don't have the exact amount.

I live in Europe and it's very difficult to find a measuring cup with US measurements. For this reason, I had to adapt to the metric system very quickly. So, I thought it would be helpful to include a conversion chart. You will find this at the end of the page. When a recipe calls for 1/4 or 1/8 of an item, it is sometimes easier to use tablespoons. This is especially true if you live in Europe and don't have a US standard measuring cup. This little chart has helped me so much along the way and I'm sure that it will help you too.

## How much is a pinch?

When I say pinch, I mean the amount that you can hold between your thumb, index, and middle finger. This is a very small amount and it isn't an exact measurement but if there's the word pinch in a recipe you don't need to worry about being exact.

## Helpful Measuring Chart

16 tablespoons	1 cup	250 millilitres
12 tablespoons	3/4 cup	200 millilitres
8 tablespoons	1/2 cup	125 millilitres
4 tablespoons	1/4 cup	60 millilitres
2 tablespoons	1/8 cup	30 millilitres

## Approximate oven temperature Conversions.

°F	°C	Gas Mark
150	70	
175	80	
200	100	1/4
225	110	1/2
250	120	1
275	140	2
300	150	3
325	160	4
350	180	5
375	190	6
400	200	7
425	220	8
450	230	9
475	240	
500	260	
525	270	
550	290	

This book has 20 delicious rum recipes, included are a few no bakes and drinks. These desserts and drinks are especially suited for special occasions and holiday get-togethers. Rum Creations is written with easy instructions. Everything is explained step by step. Most importantly, all of these recipes are super delicious. This book also makes a great gift for someone that enjoys the taste of rum.