

Pina Colada Cake with Rum Frosting

No one will ever guess you started with a boxed yellow cake mix!

Ingredients

For the Cake:

- 1 box of yellow cake mix
- 1/3 cup Vegetable Oil
- 3 Eggs
- 1/2 cup Water
- 1 1/2 teaspoons LorAnn Super Strength Pina Colada flavor

For the Frosting:

- 1 1/2 cups heavy whipping cream
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1/8 teaspoon salt
- 1 teaspoon LorAnn Madagascar or Mexican Vanilla Extract
- 1 teaspoon Rum Bakery Emulsion

1 can pineapple tidbits, drained or diced fresh pineapple

Directions

For Cake:

1. Combine cake mix with eggs, vegetable oil, and water as instructed on the cake mix box.
2. Stir Pina Colada Flavor into batter.
3. Pour into two greased and floured 9 inch round pans and bake in oven as instructed. While cake is baking, make frosting (see below)
4. Once cooled, spread frosting on the top of one layer, top with second cake layer. Spread frosting on top, then on sides. Top with pineapple.

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For Frosting:

1. Whip the cream with a mixer until it forms stiff peaks.
2. In another bowl, use a mixer to soften the cream cheese.
3. Add sugar, salt, vanilla extract and Rum Bakery Emulsion to the cream cheese and whip until combined.
4. Fold the whipped cream into the cream cheese mixture until combined.

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