



Rum Cake

Makes 12 Servings

INGREDIENTS

Cake:

1 cup Pecans, Chopped

1 pkg Yellow Cake Mix

1 pkg Vanilla Pudding Mix

4 Eggs

1/2 cup Rum

1/2 cup Vegetable Oil

1/2 cup Water, Cold

Glaze:

1/4 lb Butter

1 cup Granulated Sugar

1/4 cup Water

1/2 cup Rum

DIRECTIONS

Preheat oven to 325°F. Grease and flour a 12-cup bundt pan or a 10-cup tube pan. Sprinkle nuts over bottom of pan. In a large mixing bowl, combine cake mix, pudding mix, eggs, rum, oil and water. Using an electric mixer, beat at low speed until moistened then beat at high speed for 2 minutes. Pour batter over nuts. Bake 45 minutes to 1 hour or until skewer inserted in cake comes out clean. Cool and then invert onto serving plate.

For glaze: Melt butter in saucepan. Stir in sugar and water and boil gently for 5 minutes stirring constantly. Remove from heat and add rum. Spoon and brush glaze evenly over top and sides until all glaze is absorbed. (A turkey baster and a basting brush work really well.)