

# Simple Italian Rum Cake, Bundt Style

*Paula Macri - Gattuso's Bella Cucina  
Scripps Treasure Coast Newspapers*

*4 large eggs  
1 box golden cake mix  
1 package (3-3/4 ounce) instant  
vanilla pudding and pie filling  
1/2 cup water  
1/2 cup cooking oil  
1/2 cup white rum*

## TOPPING

*1 cup sugar  
1 stick butter  
1/4 cup water  
1/2 cup white rum*

Preheat the oven to 325 degrees.

Grease and flour a Bundt pan.

In a mixing bowl, mix the eggs, cake mix, pudding, water, oil and rum. Beat with a hand mixer for 4 minutes. Pour the batter into the Bundt pan.

Bake for about 50 minutes or until a toothpick placed in the center comes out clean. Remove from the oven and allow to cool for 10 minutes.

Cover a cookie sheet or flat round pan with foil and build a ridge around the edge of the cookie sheet. Turn the Bundt pan over onto the cookie sheet.

For the topping: In a saucepan, combine the sugar, butter and water. Heat until the butter is melted. Add the rum and mix together. Pour the topping over the cake to cover the top. (If there is any topping remaining, you can pour it into the middle of the cake.) Allow the cake to sit for twenty-four hours to allow the rum to soak into the cake for the flavor.

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Per Serving (excluding unknown items): 3508 Calories; 223g Fat (65.9% calories from fat); 30g Protein; 230g Carbohydrate; 0g Dietary Fiber; 1105mg Cholesterol; 1632mg Sodium. Exchanges: 3 Lean Meat; 42 Fat; 15 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	3508	<b>Vitamin B6 (mg):</b>	.3mg
<b>% Calories from Fat:</b>	65.9%	<b>Vitamin B12 (mcg):</b>	3.2mcg
<b>% Calories from Carbohydrates:</b>	30.1%	<b>Thiamin B1 (mg):</b>	.2mg
<b>% Calories from Protein:</b>	3.9%	<b>Riboflavin B2 (mg):</b>	1.2mg
<b>Total Fat (g):</b>	223g	<b>Folacin (mcg):</b>	105mcg
<b>Saturated Fat (g):</b>	79g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	61g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	71g	<b>Alcohol (kcal):</b>	514
<b>Cholesterol (mg):</b>	1105mg	<b>% Refuse:</b>	n.n%
<b>Carbohydrate (g):</b>	230g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	0g	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	30g	<b>Lean Meat:</b>	3
<b>Sodium (mg):</b>	1632mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	490mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	283mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	4mg	<b>Fat:</b>	42
<b>Zinc (mg):</b>	3mg	<b>Other Carbohydrates:</b>	15
<b>Vitamin C (mg):</b>	1mg		
<b>Vitamin A (i.u.):</b>	4685IU		
<b>Vitamin A (r.e.):</b>	1202 1/2RE		

**Nutrition Facts**

<b>Amount Per Serving</b>	
<b>Calories</b> 3508	Calories from Fat: 2313
<b>% Daily Values*</b>	
<b>Total Fat</b> 223g	343%
Saturated Fat 79g	395%
<b>Cholesterol</b> 1105mg	368%
<b>Sodium</b> 1632mg	68%
<b>Total Carbohydrates</b> 230g	77%
Dietary Fiber 0g	0%
<b>Protein</b> 30g	
<b>Vitamin A</b>	94%
<b>Vitamin C</b>	2%
<b>Calcium</b>	28%
<b>Iron</b>	24%

\* Percent Daily Values are based on a 2000 calorie diet.