

Bacardi Rum Cake

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

*1 cup pecans or walnuts,
chopped
1 box (18-1/2 ounce) yellow
cake mix
1 box (3-3/4 ounce) vanilla
pudding mix
4 eggs
1/2 cup cold water
1/2 cup oil
1/2 cup Baccardi dark rum
(80 proof)
GLAZE
1/4 pound butter
1/4 cup water
1 cup granulated sugar
1/2 cup Baccardi dark rum
whipped topping*

Preheat the oven to 325 degrees.

Grease and flour a ten-inch tube Bundt pan. Sprinkle the nuts over the bottom of the pan.

In a bowl, mix the cake mix, pudding, eggs, water, oil and rum. Pour the batter over the nuts.

Bake for one hour. Cool.

Make the glaze. In a saucepan, melt the butter. Stir in the water and sugar. Boil for 5 minutes, stirring constantly. Remove from the heat. Stir in the rum.

Invert on a serving plate. Prick the top.

Brush the glaze evenly over the top and sides. Allow the cake to absorb the glaze. Repeat until the glaze is fully used.

Before serving, decorate with a border of whipped cream.

Per Serving (excluding unknown items): 5447 Calories; 282g Fat (45.9% calories from fat); 49g Protein; 697g Carbohydrate; 6g Dietary Fiber; 1107mg Cholesterol; 6051mg Sodium. Exchanges: 3 Lean Meat; 54 Fat; 46 1/2 Other Carbohydrates.