

Our Famous Rum Cake

Brenda Crider - Gillette, WY

Treasure Classics - National LP Gas Association - 1985

Servings: 22

1 cup chopped pecans or walnuts

1 package (18-1/2 ounce) yellow cake mix

1 package (3 ounce) Jello vanilla instant pudding & pie filling

4 eggs

1/2 cup cold water

1/2 cup cooking oil

1/2 cup Bacardi dark rum

GLAZE

1/4 pound butter

1/4 cup water

1 cup granulated sugar

1/2 cup Bacardi dark rum

Preparation Time: 15 minutes

Bake Time: 1 hour

Grease and flour a ten-inch tube or twelve inch bundt pan. Place the chopped nuts in the bottom of the pan.

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

Bake for one hour at 325 degrees. Cool.

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

Invert the cake onto a serving plate. Prick the top. Drizzle and smooth the glaze evenly over the top and sides. Allow the cake to absorb the glaze.

Best when served with vanilla ice cream.

Per Serving (excluding unknown items): 231 Calories; 13g Fat (49.1% calories from fat); 2g Protein; 28g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 210mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Fat; 2 Other Carbohydrates.