

# Rum cake II

Sara F Patterson, Nancy F Holley & Cleo F Long  
Three Sisters Cookbook - Alexander City, AL

1 cup pecans, chopped  
1 box (18 ounce) yellow cake mix  
1 box (3.75 ounce) vanilla instant  
pudding and pie filling  
4 eggs  
1/2 cup cold water  
1/2 cup vegetable oil  
1/2 cup Bacardi rum  
GLAZE  
1 stick butter  
1 cup sugar  
1/4 cup water  
1/2 cup rum

Preheat the oven to 325 degrees.

Sprinkle the nuts on the bottom of a greased ten-inch tube pan.

In a bowl, mix the cake mix, pudding, eggs, water, oil and rum together. Beat well. Pour the batter over the nuts in the tube pan.

Bake for one hour. Cool.

Invert on a serving plate. Prick the top of the cake with a fork.

For the glaze: Melt the butter in a saucepan. Stir in the water and sugar. Boil for 5 minutes, stirring. Remove from the heat. Stir in the rum. Drizzle over the top and sides of the cake. Repeat until all of the glaze is used.

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Per Serving (excluding unknown items): 6059 Calories; 354g Fat (53.8% calories from fat); 57g Protein; 625g Carbohydrate; 14g Dietary Fiber; 1107mg Cholesterol; 4625mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 1/2 Lean Meat; 68 Fat; 40 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	6059	Vitamin B6 (mg):	.9mg
% Calories from Fat:	53.8%	Vitamin B12 (mcg):	3.3mcg
% Calories from Carbohydrates:	42.3%	Thiamin B1 (mg):	2.1mg
% Calories from Protein:	3.9%	Riboflavin B2 (mg):	2.2mg
Total Fat (g):	354g	Folacin (mcg):	483mcg

**Saturated Fat (g):** 91g  
**Monounsaturated Fat (g):** 169g  
**Polyunsaturated Fat (g):** 70g  
**Cholesterol (mg):** 1107mg  
**Carbohydrate (g):** 625g  
**Dietary Fiber (g):** 14g  
**Protein (g):** 57g  
**Sodium (mg):** 4625mg  
**Potassium (mg):** 1151mg  
**Calcium (mg):** 874mg  
**Iron (mg):** 14mg  
**Zinc (mg):** 10mg  
**Vitamin C (mg):** 3mg  
**Vitamin A (i.u.):** 4587IU  
**Vitamin A (r.e.):** 1153RE

**Niacin (mg):** 10mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 257  
**% Refuse:** 0 0%

### Food Exchanges

**Grain (Starch):** 1 1/2  
**Lean Meat:** 3 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 68  
**Other Carbohydrates:** 40 1/2

## Nutrition Facts

### Amount Per Serving

**Calories** 6059                      **Calories from Fat:** 3263

### % Daily Values\*

<b>Total Fat</b>	354g	544%
Saturated Fat	91g	455%
<b>Cholesterol</b>	1107mg	369%
<b>Sodium</b>	4625mg	193%
<b>Total Carbohydrates</b>	625g	208%
Dietary Fiber	14g	56%
<b>Protein</b>	57g	
<b>Vitamin A</b>		92%
<b>Vitamin C</b>		5%
<b>Calcium</b>		87%
<b>Iron</b>		79%

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