

# Rum Cake II

Linda Taylor

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 box yellow or white cake mix

1 package vanilla instant pudding

4 eggs

1/2 cup rum

1/2 cup water

1 cup chopped pecans

1/2 cup cooking oil

GLAZE

1 cup sugar

1/4 cup water

1 stick margarine, softened

1/4 cup rum

Preheat the oven to 325 degrees.

Grease and flour a tube pan.

In a bowl, combine the cake mix, pudding, eggs, rum, water, pecans and oil. Mix well.

Pour the batter into the prepared tube pan.

Bake for approximately 50 minutes.

In a saucepan, mix the sugar, water, margarine and rum. Boil for 2 to 3 minutes.

Remove the cake from the oven. Prick holes in the hot cake. Spoon one-half of the glaze over the cake.

Wait for 5 to 10 minutes.

Spoon the rest of the glaze over the cake.

Let the cake cool in the pan.

---

Per Serving (excluding unknown items): 4025 Calories; 300g Fat (72.3% calories from fat); 35g Protein; 224g Carbohydrate; 9g Dietary Fiber; 848mg Cholesterol; 1356mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 57 Fat; 13 1/2 Other Carbohydrates.