

# Rum Cake

Minuteman Press

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*1 cup chopped pecans or walnuts*  
*1 package (18-1/2 ounce) yellow cake mix*  
*1 box (3-3/4 ounce) instant vanilla pudding*  
*4 eggs*  
*1/2 cup cold water*  
*1/2 cup vegetable oil*  
*1/2 cup dark rum*  
**GLAZE**  
*1/4 pound butter*  
*1/4 cup water*  
*1 cup sugar*  
*1/2 cup dark rum*

Preheat the oven to 325 degrees.

Grease and flour a ten-inch tube pan or twelve cup Bundt pan.

Sprinkle nuts over the bottom of the pan.

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

Bake for one hour. Cool.

Invert the cake onto a serving plate. Prick the top.

Prepare 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.

Drizzle and smooth the glaze evenly over the top and sides of the cake. Allow the cake to absorb the glaze. Repeat until all of the glaze has been applied.

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Per Serving (excluding unknown items): 5596 Calories; 281g Fat (49.1% calories from fat); 49g Protein; 606g Carbohydrate; 6g Dietary Fiber; 1107mg Cholesterol; 4626mg Sodium. Exchanges: 3 Lean Meat; 54 Fat; 40 1/2 Other Carbohydrates.