

# Rum Cake VI

Barbara Bush

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 box yellow butter cake mix  
1 small box vanilla instant pudding mix  
4 eggs  
1/2 cup oil  
1/2 cup water  
1/2 cup rum  
1 cup chopped pecans  
SAUCE  
1 cup sugar  
1 stick butter  
1/2 cup (or more if desired) rum

Preheat the oven to 350 degrees.

Grease and flour a ten-inch tube pan or Bundt pan. Sprinkle the pan with chopped pecans.

In a bowl, beat together the cake mix, pudding mix, oil, water and rum. Pour the batter into the prepared cake pan.

Bake for 50 to 60 minutes. Check to see if the cake is done by inserting a toothpick that comes out clean.

Make the sauce: In a bowl, mix together the sugar, butter and rum.

Pour the sauce over the top of the hot cake. Let sit for at least one hour.

Remove the cake from the pan. Allow to cool.

Serve with whipped cream (rum flavored) or ice cream.

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Per Serving (excluding unknown items): 3929 Calories; 301g Fat (72.4% calories from fat); 35g Protein; 223g Carbohydrate; 9g Dietary Fiber; 1096mg Cholesterol; 1225mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 57 1/2 Fat; 13 1/2 Other Carbohydrates.