

Bacardi Rum Cake

- Make it with regular or pudding cake mix -

Cake:

1 cup chopped pecans or walnuts
1 18-1/2 oz. pkg. yellow cake mix*
1 3-3/4 oz. pkg. Jell-O Vanilla Instant Pudding and Pie Filling
4 eggs
1/2 cup cold water
1/2 cup Wesson Oil
1/2 cup Bacardi dark rum (80 proof)

** If using yellow cake mix with pudding already in the mix: Omit instant pudding, use 3 eggs instead of 4, 1/3 cup oil instead of 1/2.*

Glaze:

1/4 lb. butter
1/4 lb. water
1 cup granulated sugar
1/2 cup Bacardi dark rum (80 proof)

Glaze preparation:

Melt butter in saucepan.
Stir in water and sugar.
Boil 5 minutes, Stirring constantly.
Remove from heat.
Stir in rum.

Directions:

Preheat oven to 325°F.
Grease and flour 10" tube or 12-cup Bundt pan.
Sprinkle nuts over bottom of pan.
Mix all cake ingredients together.
Pour batter over nuts.
Bake 1 hour.
Cool
Invert on serving plate.
Prick top.
Spoon and brush glaze evenly over top and sides.
Allow cake to absorb glaze. Repeat until glaze is used up.

Optional: Decorate with border of sugar frosting or whipped cream.