

RUM CAKE

A favorite by Elizabeth Huffman. The parents of one of her students gave the cake to her, and she got the recipe.

PREP: 20 minutes

BAKE: 1 hr.

SERVINGS: 16

INGREDIENTS:

1 C. chopped pecans or walnuts

1 pkg. (2 layer size) yellow cake mix

1 pkg. (4-serving size) vanilla flavor instant pudding and pie filling

4 eggs

½ C. cold water

½ C. Bacardi dark rum

DIRECTIONS:

Sprinkle nuts evenly in bottom of oiled and floured 10-inch tube or Bundt pan. (Elizabeth prefers Bundt, looks nicer.)

Combine cake mix, pudding mix, eggs, cold water, oil and rum in a mixing bowl. Blend.

Beat for 2 minutes.

Bake at 325 degrees for about an hour or until cake springs back when lightly pressed.

Cool in pan for 15 minutes.

Glaze:

Combine 1 C. sugar, ½ C. butter and ¼ C. water in saucepan. Bring to a boil and boil for 5 minutes stirring constantly. Remove from heat.

Stir in ½ C. rum and bring to a boil.

Remove cake from pan and prick with fork.

Spoon warm glaze over warm cake.

For Christmas, Elizabeth garnishes with greens, berries, etc.

