

Bacardi Rum Cake

Preheat oven to 325°F. Grease and flour a bundt pan. Sprinkle 1 cup chopped nuts into the pan

Cake batter:

Mix together

- 1 package yellow cake mix
- 1 package instant vanilla pudding
- 4 eggs
- 1/2 cup cold water
- 1/2 cup vegetable oil
- 1/2 cup dark rum

Pour this batter over the nuts. Bake for one hour.

Cool. Invert onto the serving plate.

Glaze:

In a saucepan, melt

- 1/4 pound butter

Stir in

- 1 cup sugar
- 1/4 cup water

Boil this mixture for five minutes, stirring constantly.

Remove from heat, and stir in

- 1/2 cup dark rum

Allow to cool.

Prick the top and sides of the cake with a toothpick or fork. Spoon the glaze evenly over the cake, allowing it to absorb the glaze.

—from Laurie Petrusha, who in turn got the recipe from Bacardi Rum