

BACARDI'S FAMOUS RUM CAKE

I use Meyer's dark rum

Ingredients:

- 1 cup chopped pecans
- 1 15 1/2 oz. yellow cake mix + Plus upsized mixture *See upsized article
- 1 3 3/4 oz. pkg. Jell-O Vanilla Instant Pudding and Pie filling. 4 eggs
- 1/2 cup cold water
- 1/2 cup vegetable oil
- 1/2 cup Meyer's dark rum

GLAZE:

- 1/4 pound butter(cube)
- 1/4 cup water
- 1 cup granulated sugar
- 1/2 cup Meyer's dark rum

Directions:

1. Preheat oven to 325 degrees F.
2. Grease and flour a 10 inch tube pan, or 12 cup Bundt pan.
3. Sprinkle nuts over bottom of pan.
4. Mix all cake ingredients together.
5. Pour batter over nuts.
6. Bake 50 to 60 minutes or less if you don't upsized .
7. Cool. Invert cake onto a serving plate.

FOR GLAZE:

1. Melt the butter in a saucepan.
2. Stir in the water and sugar. Boil five minutes, stirring constantly.
3. Remove from heat. Stir in the rum.
4. Prick all over the top of the cake.
5. Drizzle and smooth glaze evenly over top and sides.
6. Allow the cake to absorb the glaze completely.
7. Repeat until glaze is used up. Continue to add glaze until the cake is saturated.
8. This is a rich, moist cake. Gets better as the days go by.