Granny Winters' Bacardi Rum Cake

Description

Rum adds a delightful flavor to this wonderfully moist cake. Serves a lot because it is rich so pieces should be small.

Summary

Yield: 10
Source: Bacardi Rum Recipe old version
Prep Time: 5 minutes
Category: Cakes
Cuisine: American
Tags: rum, Cake

Ingredients

- 1 cup chopped pecans or walnuts
- 18 1/2 ozs yellow cake mix, plain (not with pudding)
- 3 1/4 ozs Jello-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)
- 1/4 lb butter
- 1/4 cup water
- 1 cup granulated sugar
- 1/2 cup Bacardi dark rum (80 proof)

Instructions

Preheat oven to 325. Grease and flour 10" tube or 12 cup bundt pan. Sprinkle nuts over bottom of pan.

Mix together all cake ingredients to first Bacardi rum amount. Pour batter over nuts. Bake 1 hour.

Cool.

Invert on serving plate and prick top. Spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up.

Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Add Ice cream or whipped cream.