

Our family has a favorite rum cake recipe that my mother has made for many years. When I compared it to the one that has gotten so many nice comments, I was surprised how similiar they are. Since this one takes light rum, it will have a milder rum flavor.

Rum Cake

1/4 cup chopped pecans
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 light rum

Grease bundt pan with margarine and sprinkle with flour. Sprinkle nuts in pan. Mix remaining ingredients in mixer for 2 min. Pour carefully over nuts in pan. Bake at 325 for 1 hr. Pour glaze over very warm cake. Cool on rack. Remove cake from pan while pan is slightly warm.

Glaze:

6 Tbl. butter
1/4 cup cold water
1 cup granulated sugar
1/4 cup light rum

Boil 5 min. and pour over warm cake.