

# Rum Cake

*by Jan Jones*

## Cake

1 cup chopped pecans or walnuts  
18 1/2 oz. pkg. yellow cake mix  
3 1/4 oz. pkg. vanilla instant pudding and pie filling  
4 eggs  
1/2 cup cold water  
1/2 cup vegetable oil  
1/2 cup dark rum

## Glaze

1/4 lb. butter  
1/4 cup of water  
1 cup of granulated sugar  
1/2 cup dark rum

Preheat oven to 325. Grease and flour 10" tube or 12" Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour.

Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

For glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

*I do the glaze with the cake in the pan, typically let it sit over night, then invert it. It's less messy and maybe more flavorful.*