

Miss Gwenn's Rum Cake Recipe

For best results, make no substitutions

Cake:

1 cup rough-chopped pecans
1 pkg butter recipe yellow cake mix
1 pkg (4 serving size) French Vanilla Instant Pudding
4 eggs
½ cup water
½ cup melted butter
½ cup Louisiana Dark Rum (Brands include: *Old New Orleans Rum, Three Roll Estate, Bayou Rum, etc.*)

Sprinkle nuts evenly in bottom of 10-inch Bundt-style pan that has been generously sprayed with vegetable oil and floured. Combine remaining ingredients in large mixing bowl. Blend; then beat at medium speed for 4 minutes scraping sides the entire time. Pour into pan. Bake at 350 degrees F for 1 hour or until cake begins to pull away from sides of pan. DO NOT UNDERBAKE. Cool in pan 10-15 minutes while preparing glaze (see below). Invert cake onto serving plate to make sure it is able to turn out. Prick all over with a toothpick. Return cake to pan.

Glaze:

1 cup sugar
½ cup butter
¼ cup water
½ cup Dark Louisiana Rum

Combine first 3 ingredients in saucepan. Stir until mixture comes to a boil; boil 5 minutes, stirring constantly. Stir in ½ cup rum; bring just to boil.

Pour warm rum over cake that has been returned to pan. Allow cake to soak up glaze for several hours or overnight before turning cake out of pan a second time. This is an excellent dessert during the winter holidays.

