

Bacardi Rum Cake

Ingredients

1 cup chopped pecans or 1 cup chopped walnuts
1 (520 g) packages yellow cake mix (You just use the cake mix as is, do not add other ingredients listed on cake box.)
1 (92 g) packages vanilla instant pudding mix
4 eggs
1/2 cup cold water
1/2 cup cooking oil
1/2 cup dark rum or rum
Glaze
1/2 cup butter
1/4 cup water
1 cup sugar
1/2 cup dark rum or rum

Directions

Sprinkle nuts over bottom of greased 10 inch tube pan or 12 cup bundt pan.
Stir together cake mix, pudding mix, eggs, water, oil and rum.
Pour batter over nuts.
Bake at 325 in oven for 1 hour.
Cool 10 minutes in pan.
Invert onto serving plate and prick top.
Glaze———.
Melt butter in saucepan.
Stir in water and sugar.
Boil 5 minutes, stirring constantly.
Remove from heat.
Stir in rum.
Brush glaze evenly over top and sides of cake.
Allow cake to absorb glaze.
Repeat until glaze is used up.
www.food.com