

# Rum Cake

Recipe submitted by Audrey Arnold

## Ingredients:

### **RUM CAKE**

1 pkg. butter recipe yellow cake mix (Duncan Hines)  
1-3/4 oz. pkg. instant vanilla pudding mix  
1/2 cup rum  
1/2 cup Water  
1 stick butter, softened  
4 eggs

### **HOT RUM GLAZE**

3/4 cup sugar  
1 stick butter  
1/4 cup rum  
1/4 cup water

## Directions

Place cake and pudding mixes in a large mixing bowl.  
Mix for 3 minutes.  
Add rum, water, butter and eggs mixing for 3 minutes on high speed. Pour into cake pan, sprayed with cooking spray (I use a Bundt pan).

Bake at 350 for 50 to 60 minutes. Test for doneness with a toothpick.

Remove cake from oven and let it cool for about 10 minutes, turning over into a plate.

Place hot rum glaze ingredients in a small saucepan and bring to a boil.

Pour the hot rum glaze all over the cake. Glaze will cause cake to settle. You can use a spoon and take the excess glaze and spoon over the cake.

## Notes

*A few tips from Audrey:*

This is a delicious cake; HOWEVER, it calls for rum and if you plan on baking this cake you MUST use MEYERS LIGHT RUM. This rum is very expensive, but the cake will not taste as good if you use any other rum.

Since Covid, no one can take a cruise to the islands and purchase this rum at a good price.