

Rum cake



Ingredients:

Cake:

- 1 cup chopped nuts (pecans, walnuts, or almonds)
- 1 box (15.25 oz) yellow cake mix
- 1 small box (3.4 oz) instant vanilla pudding mix
- 4 large eggs
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 cup vegetable oil
- 1 cup dark rum or spiced rum

Glaze:

- 1/2 cup unsalted butter
- 1 cup sugar
- 2 tablespoons water

Instructions:

1. Preheat oven to 325°F (165°C). Grease and flour a 10-inch Bundt pan.
2. Sprinkle nuts evenly in the bottom of the pan. Set aside.
3. In a large bowl, combine cake mix, pudding mix, eggs, milk, vanilla extract, oil, and rum. Beat on low speed for about 2 minutes or until well combined.
4. Pour batter over nuts in the pan. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
5. While the cake cools, prepare the glaze: Melt butter in a saucepan over medium heat. Stir in sugar and water, then bring to a boil. Boil for 3-4 minutes, stirring constantly.
6. Remove glaze from heat and slowly drizzle 1/2 cup of the rum into the glaze, stirring constantly. Be careful, as the mixture may bubble vigorously.
7. Let the cake cool in the pan for 15 minutes, then invert onto a serving plate. Using a skewer or toothpick, poke holes in the top and sides of the cake.
8. Brush or drizzle the warm glaze over the cake, letting it soak into the holes. Allow the cake to cool completely before slicing and serving.