

## Rum Cake

From Margaret Reek

1 box	Duncan Hines Butter Recipe Golden Cake Mix
1 pkg. (3 ¾ oz.)	Vanilla <u>Instant</u> Pudding Mix
½ cup	Light rum
½ cup	Water
½ cup	Vegetable cooking oil
4	Eggs
½ cup	Chopped nuts (optional, for bottom of pan)

- Combine cake mix and pudding mix in large mixing bowl. Add rum, water and oil & mix well.
- Add unbeaten eggs, one at a time. Mix 2 minutes.
- Grease and flour bundt pan or 10" x 14" sponge cake pan, or you can make smaller ones in loaf pans. Crumble nuts in bottom of pan if using the bundt pan or sponge cake pan.
- Spread cake batter in pan and bake at 325° for 50 to 60 minutes. When baked, remove from oven and pour on hot rum sauce. Leave to cool for 30 minutes, then turn upside down to remove from pan.

Note: Some cake mixes already have pudding mix added, don't use them. The separate pudding mix added to the cake mix is better.

## Hot Rum Sauce

1 cup	Sugar
1 stick	Butter or margarine
¼ cup	Light rum
¼ cup	water

Boil in small sauce pan for 2 or 3 minutes and pour (all of it) over hot cake while still in pan. Leave stand ½ hour then turn pan over onto a plate.

PS. This freezes well.