

Rum Cake

Source: Old Recipe From Interlochen

Ingredients

- 1 cup chopped pecans
- 1 package yellow cake mix
- 1 package instant vanilla pudding
- ½ cup rum
- ½ cup water
- ½ cup salad oil
- 4 eggs

Method

Grease and flour 10" Bundt pan. Sprinkle chopped pecans over bottom.

Combine rest of ingredients; beat 2 minutes at medium speed.

Pour into pan. Bake 325 degrees for 50-60 minutes.

Pour glaze over hot cake. (Glaze will cause cake to settle).

Allow cake to cool in pan for 30 minutes before turning out.

Hot Rum Glaze

1 c. sugar

¼ c. rum

½ c butter

¼ c water

Combine - Boil 2-3 minutes.