

RUM CAKE

1 package Duncan Hines Golden Butter Cake Mix
3 eggs
1/2 cup vegetable oil
1/2 cup white or golden rum
1/2 cup water
1 small package of instant vanilla pudding
1/3 cup chopped pecans (optional)

Grease heavily and flour a Bundt pan. Sprinkle nuts on bottom of pan. Mix all ingredients and pour into pan over nuts. Bake at 325 for 50-60 minutes.

While the cake is baking, get ready to make the glaze. The glaze should be ready at the same time the cake is done.

Glaze

1 stick butter
1/4 cup rum
1 cup sugar

Put glaze ingredients in a small pan and heat til boiling and let boil for 2 minutes, no longer.

Pour glaze around outside of cake pan immediately upon removing from oven and let cool in pan for twenty minutes. Remove from pan.

Rum Cake

Chocolate Chip Rum Cake

1 package Duncan Hines yellow cake mix
1 6 oz package Jello instant chocolate pudding
4 eggs
1 cup sour cream
1/2 cup oil
1 12 oz bag semi-sweet chocolate morsels
1 teaspoon vanilla
6-8 tablespoons rum

Mix all ingredients for 12 minutes at high speed. Bake in bunt pan at 350 about 1 hour. Cool - invert onto cake platter.