

BACARDI® rum cake

Cake:

- 1 cup chopped pecans or walnuts
- 1 18½-oz. pkg. yellow cake mix
- 1 3¼-oz. pkg. JELL-O® instant vanilla pudding mix
- 4 eggs
- ½ cup cold water
- ½ cup Wesson® oil
- ½ cup Bacardi dark rum (80 proof)

Glaze:

- ¼ lb. butter
- ¾ cup water
- 1 cup granulated sugar
- ½ cup Bacardi dark rum (80 proof)

Preheat oven to 325°*F*. Grease and flour 10" tube or 12-cup Bundt® pan.

Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up.

For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.



FOR A DELUXE BOOKLET OF RECIPES FOR DRINKS,
PUNCHES, SNACKS, HORS D'OEUVRES AND ENTHÉES, WRITE TO:
BACARDI IMPORTS, INC., BACARDI BLDG., MIAMI, FL. 33137. RUM 80 PROOF.
BOOKLET OFFER VOID WHERE PROHIBITED BY LAW

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