

Idiot's Kitchen Recipe – Famous Rum Cake

Recipe from www.idiotskitchen.com – from Bacardi, Melissa Taylor, and Abe's Dead Nana



Ingredients:

1 Butter Cake Mix
1 Vanilla Instant Pudding Mix (3.4 ounce)
½ cup water
½ cup oil, Canola or Vegetable oil preferred
½ cup Rum, Bacardi Gold or White preferred
4 eggs

For the rum glaze:

1 stick butter
1 cup sugar
¼ cup water
¼ cup rum

Preheat the oven to 350 degrees.

In a large bowl or mixer, combine 1 Butter Cake Mix and 1 package of instant Vanilla Pudding. Pour in ½ cup water, ½ cup oil, and ½ cup rum. Add 4 eggs and mix to combine. Be sure to scrape down the sides and bottom of the mixer or bowl.

Prepare a bundt or tube pan by carefully greasing every nook and cranny with Crisco or butter. Pour the batter into the pan and bake at 350 degrees for 40-45 minutes until golden brown and a skewer inserted into the middle comes out clean.

About 5 minutes **BEFORE** the cake is done, make the glaze by melting 1 stick of butter with 1 cup of sugar and ¼ cup of water in a medium saucepan. Bring the butter and sugar to a boil and then turn OFF the heat and add ¼ cup rum. Pour the rum in slowly and carefully so it doesn't foam up and burn you.

When the cake comes out of the oven, slowly pour the rum glaze over the top of the cake in the pan allowing it to soak into the sides and center of the cake. Some people like to poke little holes into the cake with the skewer to help the rum to soak in.

Allow the cake to cool completely in the pan and then turn out onto a serving platter. The cake is even better the next day after the rum and sugars have a chance to crystallize inside the cake.