

# Brenda's Bacardi Rum Cake Recipe

## Cake Ingredients:

- ✚ One (1) cup of chopped pecans or walnuts
- ✚ One (1) box of yellow cake mix - 18.5 oz package
- ✚ One (1) box of Jell-O Vanilla Instant Pudding & Pie Filling – 3 ¼ oz package
- ✚ Four (4) Large Eggs
- ✚ ½ Cup cold water
- ✚ ½ Cup Vegetable Oil (Wesson)
- ✚ ½ Cup Bacardi Dark Rum (80 Proof)

## Bacardi Rum Glaze Ingredients

- ✚ ¼ lb of salted butter
- ✚ ¼ Cup water
- ✚ 1 Cup granulated white sugar
- ✚ ½ Cup Bacardi Dark Rum (80 Proof)

## **Cake Cooking Instructions:**

Step 1: Preheat oven to 325 Deg F

Step 2: Grease and Flour 10" tube or 12 cup Bundt pan

Step 3: Sprinkle nuts (pecans or walnuts) over the bottom of the cake pan

Step 4: Mix the ingredients for the Cake

Step 5: Pour the batter into the cake pan, covering the nuts

Step 7: Insert cake pan into the oven and bake for one (1) hour.

Step 8: Mix the ingredients for the Bacardi Rum Glaze while cake is baking

Step 9: Remove the cake pan from the oven and allow it to cool for 30 minutes

Step 10: Invert the cake pan onto a serving plate and remove the cake from the pan

Step 11: Prick the cake and drizzle Bacardi Rum glaze over the cake

Step 12: Smooth the Bacardi Rum glaze evenly over the top and sides of the cake

Step 12: Allow the cake to absorb the Bacardi Rum glaze. Repeat glaze process until all glaze has been used

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## **Bacardi Rum Glaze Cooking Instructions:**

Step 1: Melt butter in a saucepan over medium heat

Step 2: Add water and sugar to the saucepan, stirring constantly to mix ingredients

Step 3: Allow butter, sugar and water mixture to boil for five (5) minutes

Step 4: Remove saucepan from the heat

Step 5: Add Bacardi Rum to the saucepan, stirring constantly to mix ingredients