

Rum Cake (No Cake Mix)

Ingredients:

Cooking Spray
1 c. chopped walnuts or pecans
3 c. all-purpose flour
3.4 oz. box instant vanilla pudding mix
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
2 sticks (1 cup) unsalted butter, room temperature
1 1/2 c. sugar
1/2 c. vegetable oil
4 large eggs
2 tsp. vanilla
1/2 c. rum

GLAZE:

1 stick unsalted butter (1/2 cup)
1 c. sugar
1/4 c. rum
1/4 c. water

Directions:

1. Preheat the oven to 350°F. Spray Bundt pan with cooking spray. Sprinkle the nuts on the bottom of the pan.
2. Stir together flour, pudding mix, baking powder, baking soda, and salt. Set aside.
3. Cream butter and sugar. Mix in vegetable oil, eggs, vanilla, and rum.
4. Gradually add in flour mixture.
5. Pour batter into Bundt pan on top of the nuts.
6. Bake for 50 to 55 minutes.
7. After the cake has cooled for a few minutes, invert it onto a plate so that the nuts will be on top.

Directions for Preparing the Glaze:

1. Combine all the ingredients and cook on medium heat. Bring to a low boil. Cook for 3 to 4 minutes.
2. Pour over the cake while it is still warm.

NOTE: I usually start preparing the glaze when the cake has about 10 to 15 minutes cooking time left. That way, I know that it will be ready to pour over the cake while it is still warm. If you finish it too early, just keep it on the stove on low heat until you are ready to pour it over the cake.