

How to make the famous Bacardi rum cake.

BACARDI rum cake

Now make it with regular or pudding cake mix.

Cake:

- 1 cup chopped pecans or walnuts
- 1 18½ oz. pkg. yellow cake mix*
- 1 3¾ oz. pkg. Jell-O® Vanilla Instant Pudding and Pie Filling
- 4 eggs
- ½ cup cold water
- ½ cup Wesson® oil
- ½ cup Bacardi dark rum (80 proof)

*If using yellow cake mix with pudding *already* in the mix: omit instant pudding, use 3 eggs instead of 4, ¼ cup oil instead of ½.

Glaze:

- ¼ lb. butter
- ¼ 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. Spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Optional: Decorate with border of sugar frosting or whipped cream.

Whether it's food or drink, Bacardi tastes great mixed because it's great unmixed. Try a little over ice. And for a free recipe booklet, write to Bacardi Imports, Inc., Dept. AT4, 2100 Biscayne Blvd., Miami, FL 33137. Offer void where prohibited.

Boil
2-3 min.
Pour over
cake

Let stand
30 min

Turn over

