



# VROOMAN MANSION



*A bed and breakfast, hospitality establishment*

**BECOME A PART OF HISTORY**

## **Rum Cake**

1 18 1/2 oz package yellow cake mix\*

3 eggs

1/3 cup oil

1/2 cup water

1/2 cup Bacardi rum (preferably 80 proof amber)

1 cup chopped pecans or walnuts (optional)

\*If using a cake mix without pudding in the mix, add 1 – 3 3/4 oz. Jell-O Vanilla Instant pudding, increase to 4 eggs and 1/2 cup of oil instead of 1/3 cup.

### *Glaze:*

1/4 lb. butter

1/4 cup water

1 cup granulated sugar

1/2 cup Bacardi rum (preferably 80 proof amber)

Melt the butter in a saucepan. Stir in the water and sugar. Boil for 5 minutes, stirring constantly. Remove from heat. Stir in rum.

### *Cake:*

Preheat the oven to 325°F. Spray a 10" tube or 12-cup bundt pan with cooking/baking spray. Sprinkle nuts over the bottom of the pan. (optional) Mix all cake ingredients together. Pour the batter over the nuts. Bake about an hour. Cool. Invert on a serving plate. Prick top. Spoon or brush the glaze evenly over the top and sides. Allow the cake to absorb the glaze. Repeat until the glaze is used up.