
Jeff's Jamaican Rum Cake

Last Updated Thursday, 25 September 2008

List of Ingredients for cake: 1 Package of Vanilla Cake mix 1 Small package of Vanilla Instant Pudding 4 Eggs ½ cup Water ½ cup Oil ½ cup Dark Rum List of ingredients for glaze ¼ cup Butter ¼ cup Water 1 cup sugar ½ cup Dark Rum Preheat oven to 325 To make the cake Mix 1 Package of Vanilla Cake mix 1 Small package of Vanilla Instant Pudding 4 Eggs ½ cup Water ½ cup Oil ½ cup Dark Rum Bake in a Bunt (spray the pan with PAM first) or Angel Food pan for 1 hour To make the glaze Mix in a 1 sauce pan the following ingredients: ¼ cup Butter ¼ cup Water 1 cup sugar Bring the mixture to a boil stirring constantly. Boil for 5 minutes. Remove from heat and stir in ½ cup Dark Rum Let the cake cool and then use fork to poke it full of holes. Drizzle the Glaze on it until it is fully absorbed.