

Easy Rum Cake Recipe Recipe found on Ann's Entitled Life

Prep Time: 10 minutes Cook Time: 20 minutes

Ingredients:

- 1 Package Chocolate Cake Mix
- 1 Package Instant Chocolate Pudding Mix
- 4 Eggs
- ½ Cup Water
- ½ Cup Vegetable Oil
- ½ Cup White Rum

Glaze Topping Ingredients:

- ¼ Cup White Rum
- 1 Cup Chocolate Frosting

Directions:

- Preheat oven to 325°.
- Using a mixer, beat cake mix, pudding mix, eggs, water, vegetable oil and rum until well mixed, about 2 minutes.
- Pour cake batter into greased bundt pan or mini cake molds.
- Bake in preheated 325° oven for 20-30 minutes or until toothpick inserted comes out clean.
- Turn rum cake out over wire rack to cool.
- To make the glaze topping, heat frosting in double boiler; stir until warm, then slowly incorporate rum until a glaze forms.
- Pour glaze over cake.

Makes 12 servings Easy Rum Cake