



[Original Bacardi Rum Cake Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 40 minutes

Cook time: 1 Hour

Ingredients:

Batter:

- 1 cup Chopped Walnuts
- 1 package Yellow Cake Mix
- 1 (3.4oz) Instant Vanilla Pudding
- 4 eggs
- ½ cup Cold Water
- ½ cup Wesson Oil
- ½ cup Bacardi Dark Rum

Glaze:

- ¼ pound Butter (unsalted)
- ¼ cup Water
- 1 cup Sugar
- ½ cup Bacardi Dark Rum

Directions:

- Preheat oven to 325°.
- Grease and flour a 10" tube pan.
- **To make the Batter:**
- Sprinkle chopped nuts over the bottom of the greased and floured pan.
- In a large bowl using an electric mixer, combine cake mix, pudding mix, eggs, water, vegetable oil and rum; beat until thoroughly mixed.
- Scrape down the sides and bottom of the bowl with a rubber spatula so the mixture blends well.
- Spoon the batter over the nuts and smooth the surface with your spatula.
- Bake 1 hour in a 325° oven, or until your cake tester comes out clean when inserted into the center of the cake.
- Remove the cake from oven and place pan on a wire cooling rack to cool for 10 or 15 minutes.

- **To make the Glaze:**

- In a small heavy saucepan over low heat, melt the butter.
- Stir in water and sugar; bring to a boil and boil for 5 minutes stirring constantly so mixture does not burn. (Set a timer so you stir the entire 5 minutes.)
- Remove from heat, stir in the rum.
- Pour a small amount of the glaze over the cake in the pan. You may have to wait to pour more glaze until the original glaze absorbs. Poking holes in the center of the cake may help with absorption. Make sure you use all the glaze.
- Remove the cake from the pan and place the cake on the wire cooling rack to finish cooling.

Makes 12 serving Original Bacardi Rum Cake