

## Rum Cake - Joan Dullmeyer's

MIX:

1 box yellow cake mix, extra moist

4 eggs

$\frac{3}{4}$  C milk

$\frac{2}{3}$  C vegetable oil

$\frac{1}{2}$  C rum

1 small box of instant vanilla pudding

(Optional - chopped nuts to sprinkle the bottom of your pan)

Sprinkle nuts, then pour batter into well-greased 12 cup bundt pan. Bake at 350 for approximately 45 minutes. Check with toothpick for doneness starting at 40 minutes.

While the cake is baking prepare the syrup.

Simmer for 10 minutes:

$\frac{1}{2}$  C butter

$\frac{1}{2}$  C rum

1 C sugar

$\frac{1}{2}$  C water

As soon as the cake comes out of the oven, poke holes with a toothpick or fork and pour the syrup all over the cake. Let set for an hour or two before serving. Store at room temperature.