

Janice Saylor's

CHOCOLATE RUM BUNDT CAKE

1 pkg. Duncan Hines Moist Deluxe Devil's Food Cake mix

1 small pkg. Jello instant chocolate pudding mix

Mix well with spoon and add:

1/2 cup Wesson oil (or any good oil)

1/2 cup white rum {1 use Bacardi}

1/2 cup water

4 eggs-large

Beat three minutes.

Pour into a well greased (I use Crisco) Bundt pan that has been lined with chopped walnuts or pecans. (Just be sure you put enough Crisco in the pan so than when you sprinkle in the nuts, some will stick to the sides.

Bake for 55 minutes in a preheated 325 degree oven.

When done, leave cake in the pan and set on a cake cooler for 5 minutes.

Then punch holes all around the top of the cake with a long skewer. {You could probably use a meat fork, etc" I use a wooden skewer because it will go deeper into the cake.) Slowly ladle sauce (see below) over cake until it has all been absorbed. Some should run down the outside of the cake so you will have to turn the cake pan slightly on its side a few times so it soaks in.

When all the sauce is absorbed, turn the warm cake out onto a serving dish to cool. After it's completely, cool, wrap tightly with foil" Put in a cool place. You don't have to refrigerate unless you plan to serve it a few days later. This cake really freezes well.

Sauce

1 cup sugar

1/2 cup rum

1 stick butter (no margarine) Dissolve syrup over heat; boil until all the sugar is dissolved or you will have a gritty sauce. Cool, Top w:th whipped cream or cool whip.

This cake is best if made one day ahead. The day you serve it, brush on a little straight rum all over the cake with a pastry brush. if you like rum flavor, you can give it a couple of shots.

After the first time you bake this, you'll think it's the easiest cake ever. If you have any questions, just call. Phone Number 489-1845. I always use name brands when baking and I find the above brands best for cakes. Butter is a must, there's too much water in margarine.