

# CHEF ROD'S RUM CAKE

**SERVES 10-16**

**1 pkg. butter cake mix**  
**1/4 cup shortening (Crisco)**  
**1 small pkg. vanilla instant pudding**  
**4 eggs**  
**1/2 cup light rum**  
**1 cup walnuts**

**Glaze:**  
**1 cup sugar**  
**1/4 cup rum**  
**1/2 cup butter**  
**1/2 cup water**

Grease pan; crumble nuts in bottom. Place all ingredients in large bowl, beat. Pour in pan over nuts. Bake at 325° for 50 to 60 minutes or until done. Cool 5 minutes and remove from pan. Boil glaze ingredients 5 to 10 minutes. Pour glaze over hot cake after piercing with fork. Continue to spoon glaze over cake until absorbed.  
*Source: family recipe*

