



Vindale Rum Cake

PREP: 60 min

INGREDIENT LIST (Cake):

- 1 large box of yellow cake mix 15.25oz (Betty Crocker preferred)
- 1 box vanilla pudding mix 3.4oz
- ½ cup cold water
- ½ cup canola oil
- ½ cup rum (Captain Morgan preferred)
- 4 large eggs
- 2 cups chopped pecans

INGREDIENT LIST (Glaze):

- 1/2 cup of rum (Captain Morgan preferred)
- 1 stick of salted butter
- 1 cup granulated sugar
- ¼ cup of water

RECIPE INSTRUCTIONS:

1. Preheat oven to 325 degrees F.
2. Use Pam or nonstick spray to coat the inside of the Bundt pan.
3. Stir together: 1 large yellow cake mix (15.25 oz), 1 box vanilla pudding mix (3.4 oz), ½ cup of cold water, ½ cup of Canola oil, ½ cup of rum, and 4 large eggs.
4. Mix by hand and add 2 cups of chopped pecans.
5. Pour into Bundt pan sprayed with Pam (TIP: Tap sides of Bundt pan to get out bubbles).
6. Place the cake into the oven for 55-60 minutes.

