

# Rudolph's Rum Cake

(From the kitchen of William Wallace Peat)

## Rudolph's Rum Cake

1 Duncan Hines Golden Butter Cake Mix (Do Not Add The Butter)  
3 1/4 Ounce Vanilla Pudding Mix (Not Instant)  
1/2 Cup Light Rum  
1/2 Cup Water  
1/2 Cup Crisco Oil  
4 Eggs

### Glaze

1 Cup Sugar  
1/4 Cup Light Rum  
1/4 Cup Water  
1 Stick Of Butter

Grease and flour bundt cake pan. Put 1 cup chopped nuts on the bottom of bundt pan. Pour in mix. Bake 55 to 60 minutes at 325 degrees. Cool for 15 minutes and glaze.

### Glaze

Boil mixture for 3 minutes. Cool slightly. Stick holes in cake and drizzle mixture over cake. Cool for 30 minutes.

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