



Rum Cake

Ingredients

Cake

- 1 cup chopped pecans or walnuts
- 1 - 18.25 oz. pkg. yellow cake mix
- 1 pkg. (4-serving size) vanilla instant pudding
- 4 eggs
- 1/2 cup vegetable oil
- 1 cup buttermilk, shaken
- 1 Tablespoon LorAnn Rum Bakery Emulsion

Glaze

- 1/2 cup sugar
- 1/4 cup (1/2 stick) butter
- 3 Tablespoons water
- 1/2 tsp. LorAnn Rum Bakery Emulsion

Directions

Heat oven to 325°F. Grease and flour a 12-cup Bundt pan and sprinkle bottom of pan with the chopped nuts. Mix remaining cake ingredients together with an electric mixer for 4 minutes. Pour over nuts and bake for 50 - 60 minutes. Cool cake on a wire rack for 15 minutes.

While cake is cooling, prepare glaze. Melt butter in a small saucepan over medium heat. Add water, sugar and LorAnn Rum Bakery Emulsion and bring to boil for 1-minute stirring constantly. Invert cake onto serving plate. Prick top of cake with a fork and drizzle the warm glaze over the cake.

Allow to cool for at least 4 hours before serving.



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