Delicious and Simple Rum Cake-Cheryl Fields

Ingredients:

½ cup chopped walnuts or pecans
1 box yellow cake mix--brand name cake mix performs the best. (Try spice or chocolate for a change, very good and tasty.)
1/2 cup rum (Experiment with different flavors of rum; choose your favorite.)
4 large eggs
1/ 2 cup water
1/2 cup vegetable oil (Do not substitute other oils. It will affect the taste of cake.)
1 3.5 ounce package instant vanilla pudding mix, brand name mixes perform best (When using other flavors of cake mix, try lemon or chocolate pudding mix.)
Glaze Ingredients:
1/2 cup butter, no substitutions
1/8 cup water
1/2 cup white sugar
1/4 cup rum--again choose your favorite flavor

Directions:

Position oven rack in center and Pre-heat to three hundred fifty degrees (350)

Combine all ingredients, except rum and nuts, in large bowl and mix on medium setting thoroughly

Add rum, gently stir or use mixer on low speed and set bowl aside

Spray large Bundt pan with vegetable oil.

Sprinkle nuts in bottom of Bundt pan

Gently pour cake batter into pan and scrape sides

Place pan in center of rack of pre-heated oven (do not skip pre-heating oven, will effect cooking time and possibly quality of

cake)

 and bake for one hour or until toothpick inserted into cake comes out clean Remove cake from oven and place on wire wrack to cool

Prepare glaze:

Combine sugar, water and butter in a sauce pan, bring to a boil, stirring constantly

Remove from heat and add rum