

## Keith's Rum Cake

In a large bowl, mix:

1 package yellow cake mix  
1 3-<sup>3</sup>/<sub>4</sub> oz box yellow/vanilla instant pudding  
4 eggs  
<sup>1</sup>/<sub>2</sub> cup water  
<sup>1</sup>/<sub>2</sub> cup dark rum (I use Meyers)

Grease and flour cake or 9 X 13 pan  
Pour in batter and level  
Bake at 325 for about 30 or 35 minutes

Glaze:

Melt <sup>1</sup>/<sub>4</sub> cup butter in saucepan.  
Add <sup>1</sup>/<sub>4</sub> cup water.  
Add 1-cup sugar.

Boil this mixture, stirring constantly for 5 minutes.

Remove from heat and add <sup>1</sup>/<sub>2</sub> rum—mix thoroughly

When cake is done, perforate top with fork to allow the glaze to saturate.  
Sprinkle top with 1 cup chopped pecans or walnuts (optional).  
Pour glaze over cake.

Drink rest of rum...