

## **Carlyle Deli Rum Cake**

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

### **INGREDIENTS:**

1/2 C chopped nuts  
1 box yellow butter cake mix (we use Duncan Hines)  
1 (3 oz) pkg instant French vanilla pudding  
1/2 C water  
1/2 C oil  
1 C white rum  
5 eggs

### **Sauce:**

1 C sugar  
1/4 C water  
1/4 C rum  
1 stick margarine

### **DIRECTIONS:**

Grease/flour Bundt pan - sprinkle 1/2 C chopped nuts in bottom of pan - combine and mix next 6 ingredients (cake mix through eggs) - pour batter into pan - bake 40-50 minutes at 350° F or till toothpick comes out clean. Meanwhile, just before cake is finished baking, make sauce.

**For sauce:** bring first 3 sauce ingredients (sugar through rum) to boil - add margarine and let it melt. When cake comes out of the oven, prick cake all over with a long fork - pour sauce over cake and let cool in pan 45 minutes before removing from pan. Turn cake over onto cake plate - cut and serve.