

# Rum Cake

- 1 cup ch. walnuts
- 1 - 18  $\frac{1}{2}$  oz yellow cake mix
- 1 - 3  $\frac{3}{4}$  oz pkg jello Vanilla Instant  
    Pudding

4 eggs

$\frac{1}{2}$  cup cold water

$\frac{1}{2}$  cup rum

Glaze -  $\frac{1}{4}$  lb butter  $\frac{1}{4}$  cup water  
1 cup sugar -  $\frac{1}{2}$  cup rum.

Grease pan & flour angel food pan

Oven at 325°. Sprinkle nuts in  
bottom of pan - Mix all cake  
ingredients & pour over nuts - Bake 1 hr.  
Cool. Invert on serving plate. Prick  
top - drizzle & smooth glaze evenly over  
top & sides.

Glaze - melt butter stir in water &  
sugar. Boil 5 min. Remove fr heat  
Stir in cream.