



## CHRISTMAS RUM CAKE

READY IN: **1 HOUR 30 MINUTES**  
DIFFICULTY: **EASY**

### Ingredients:

- **18oz** cake mix
- **3.5oz** instant vanilla pudding mix
- **4** whole eggs
- **1/2** cup cold water
- **1/2** cup canola oil
- **1/2** cup Carribean Twist Navy Rum
- **1 cup** chopped pecans
- Brown sugar (optional)

### GLAZE

- **1-1/2** butter
- **1/4** water
- **1-1/2** sugar
- **3/4 cups** Carribean Twist Navy Rum

### Method:

- 1.** Preheat oven to 170 ° C. & grease and flour a cake pan. Sprinkle nuts over bottom of pan. (up to you: sprinkle a couple of tablespoons of brown sugar over the nuts.)
- 2.** Mix all cake ingredients together. Pour batter into pan over nuts. Smooth out 'til the top is even. Bake for **1 hour**, or a little less if the pan is black. Do not overbake!
- 3.** 10 minutes before the cake is finished, start the glaze. Melt butter in saucepan. Stir in water and sugar. Boil for 4 to 5 minutes, stirring constantly. Turn off flame and pour in rum. Stir to combine and reheat for 30 seconds.
- 4.** Remove cake from oven & place of plate (making sure to be careful) Immediately drizzle 1/3 of the glaze on the top of the cake. Allow to sit for five minutes. Prick surface a hundred times with a fork (gently, please.) Cool to room temperature before serving to ensure glaze has soaked in.