

TUTT'S RUM CAKE

MADE WITH BLACKHAWK'S RUM



Ingredients:

- 1 Cup Chopped Walnuts or Pecans
- 4 Eggs
- 1/2 Cup Cold Water
- 1/2 Cup Vegetable Oil
- 1/2 Cup Blackhawk Bourbon-Barrel Rum
- 1 Package Yellow Cake Mix
- 1 Package (3 3/4 ounce) Instant Vanilla Pudding

Glaze

- 1/4lb. Butter
- 1/4 cup water
- 1 cup sugar
- 3/4 cup Blackhawk Bourbon Barrel Rum

Directions

Preheat oven to 325°.

Grease and Flour Loaf pan or Bundt pan & sprinkle nuts over the bottom of the pan.

Mix together: Cake Mix, pudding, eggs, 1/2 cup water, 1/2 cup of oil, and the 1/2 cup of Rum.

Pour batter over the nuts and bake for 1 hour. Let cool. Once cool, invert on serving plate.

Prepare the glaze by melting the butter in a saucepan, slowly stir in water and sugar. Boil for 5 minutes, stirring occasionally. Remove from heat and let cool slightly. Then stir in 1/2 cup of Rum (save the additional 1/4 cup of Rum on the side).

With a small wooden stick, prick the top of the cake multiple times. Drizzle with glaze. Allow cake to absorb the glaze and repeat multiple times to all glaze is used.

Optional: Pour the 1/4 cup of rum onto the serving plate to allow cake to sit in the rum and absorb more on the bottom (for a VERY rum forward cake) - or enjoy the 1/4 cup of remaining rum in a glass over ice!