

Mary Lou's Rum Cake

*Very good! Prepare sauce before cake is done.
Wet cake, stores and freezes well.*

Mary Lou Still makes and takes her famous rum cake to gatherings and neighbors. It is always a welcome treat. She shared her recipe with her secret ingredient - use only Captain Morgan's Spiced Rum.

Quantity	Ingredients	Preparation Notes
Cake		
1 C	Pecans Chopped	Cake 👉 Grease Bundt pan with margarine. 👉 Spread pecans in pan. 👉 Mix remaining ingredients in bowl 👉 Pour into Bundt pan 👉 Bake at 325 degrees for 50 - 60 minutes
1 - 18oz	Duncan Hines Butter Golden Cake Mix	
1 - 3 oz	Instant Vanilla Pudding	
1/2 C	Milk	
4	Eggs	
1/2 C	Captain Morgan's Spiced Rum	Sauce 👉 About 10 minutes before cake is done, combine all ingredients for sauce in pan 👉 Boil ingredients for sauce for 2 - 3 minutes. 👉 When cake is done, leave in pan. 👉 Prick cake and pour sauce over hot cake in pan. 👉 Let cool 10 minutes 👉 Shake cake to release from pan.
1/2 C	Vegetable Oil	
1/2 tsp	Cinnamon	
1/4 tsp	Nutmeg	
Sauce		
1 C	Sugar	
1 Stick	Margarine	
1/4 C	Water	
1/4 C	Captain Morgan's Spiced Rum	