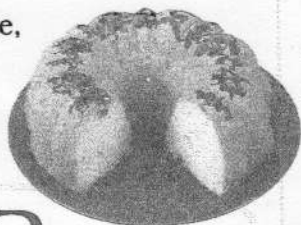


# BACARDI RUM CAKE

**D**ark or light rum is a perfect addition to this easy cake, a classic recipe that has made its way into recipe swaps and cookbooks. As originally written, though, it's my opinion that the cake called for too much glaze—and I'm one who likes a good amount, so you can imagine! Here's that legendary cake but with half as much glaze, which is plenty.



**R**  
the Cake Doctor says...

Because the Bacardi Rum Cake glaze calls for granulated sugar instead of the usual confectioners' sugar, you will need to heat the mixture in order to dissolve the sugar.

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SERVES: 16

PREPARATION TIME: 5 TO 7 MINUTES

BAKING TIME: 58 TO 60 MINUTES

ASSEMBLY TIME: 10 MINUTES  
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## CAKE:

*Vegetable oil spray for misting the pan*

*Flour for dusting the pan*

*1 cup finely chopped pecans or walnuts*

*1 package (18.25 ounces) plain yellow cake mix*

*1 package (3.4 ounces) vanilla instant pudding mix*

*½ cup Bacardi dark rum*

*½ cup vegetable oil, such as canola, corn, safflower, soybean, or sunflower*

*½ cup water*

*4 large eggs*

## GLAZE:

*4 tablespoons (½ stick) butter*

*2 tablespoons water*

*½ cup sugar*

*¼ cup Bacardi dark rum*

**1.** Place a rack in the center of the oven and preheat the oven to 325°F. Lightly

mist a 12-cup Bundt pan with vegetable oil spray, then dust with flour. Shake out the excess flour. Sprinkle the pecans or walnuts in the bottom of the pan. Set the pan aside.

**2.** Place the cake mix, pudding mix, rum, oil, water, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping the sides down again if needed. The batter should look thick and smooth. Pour the batter into the prepared pan, smoothing it out with the rubber spatula. Place the pan in the oven.

**3.** Bake the cake until it is golden brown and springs back when lightly pressed with your finger, 58 to 60 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a long, sharp knife around the edge of the cake and invert it on a serving platter. Poke holes in the top of the cake with a wooden skewer or toothpick.

**4.** Prepare the glaze. Place the butter in a small saucepan and melt it over low heat, 2 to 3 minutes. Add the water and sugar, stirring. Increase the heat to medium and bring the mixture to a boil. Reduce the heat slightly and let the glaze simmer until thickened, 4 to 5 minutes, stirring

## The Illustrious Bacardi Rum Cake

In 1976 Bacardi president William Walker was entertaining friends at his home in Miami. One of his guests, a neighbor, brought a cake for dessert. It was based on a yellow cake mix and contained Bacardi dark rum in both the cake and the glaze. The cake was such a hit that this neighbor was called on to bake rum cakes again and again. And Walker asked corporate chef Julio Perez to make one of these cakes for Bacardi executives at lunchtime. They, too, loved it, which led to a vigorous ad campaign, and the rest, as they say, is history.

constantly. Remove the pan from the heat and stir in the rum. Spoon the glaze over the warm cake, allowing it to seep into the holes and drizzle down the sides and into the center of the cake. Allow the cake to cool completely before slicing.

\* Store this cake, covered in aluminum foil or plastic wrap, at room temperature for up to 4 days or in the refrigerator for up to 1 week. Or freeze it, wrapped in foil, for up to 6 months. Thaw the cake overnight on the counter before serving.

Susan Zarzov

From: The Cake Mix Doctor,  
Anne Byrn