Travis' Spiced Rum Cake

Cake Ingredients

1 box Duncan Hines Butter Golden cake mix
1 box instant vanilla pudding mix
4 eggs
½ cup spiced rum
½ cup water
½ cup vegetable oil
½ cup chopped pecans

Baking Instructions

Grease and flour a Bundt pan. Pour pecans into the bottom of the pan. Mix all remaining cake ingredients for 3 minutes and pour into the Bundt pan. Bake at 325°F for 50 minutes. Remove the cake from the pan and pour the glaze over the cake right after taking it out of the oven.

Glaze Ingredients

1 cup sugar
1 stick (½ cup) butter
¼ cup spiced rum
¼ cup water

Glaze Instructions

Mix the glaze ingredients together and boil for 3 minutes. Serve hot or cold.

