Double Shot Rum Cake

Double Shot Rum Cake from the original efishinsea.net site from 2004!



Ingredients

- **1** Yellow Cake Mix
- **4** Eggs
- **1/2 Cup** Oil
- **1 3 3/4 Ounce** Box Instant Vanilla Pudding
- **1/2 Cup** Water
- **1/2 Cup** Rum

Glaze

- **1/4 Cup** Water
- **1 Cup** Sugar
- **1/2 Cup** Rum

Method

1. Mix up in a bowl (or whatever is handy) until everything is thoroughly mixed.
2. Bake at 350' for about 45 minutes or until cake is done (use the toothpick test!)
3. Let cake cool for 5 minutes before removing from pan.
4. Poke holes in cake with toothpick and drizzle glaze over cake while cake is still warm.

Notes

> This will make 2 medium sized cakes in either a 9 inch Loaf pan or a 10 inch Bundt Pan.
>
> An alternative to the Rum Glaze is to simply sift powdered sugar lightly over the cake.