

## PRIVATE RECIPE



### Rosario's Luscious Rum Cake

- 1 box yellow cake mix
- 1 package instant vanilla pudding (Jell-O Brand, 102 gm)
- ¼ cup butter
- ¼ cup white sugar
- ½ cup cooking oil
- white rum (½ cup + ¼ cup)
- cold water (½ cup + ¼ cup)
- 4 eggs
- Crushed pecans (optional)

Mix together\* thoroughly the cake and pudding mixes (right from their boxes), the cooking oil, ½ cup rum, ½ cup water, and eggs.

Very lightly oil a 9" round spring baking pan. Spread pecans over the bottom.

Pour above\* mixture into pan; bake at 350° for 50 to 60 minutes.

Cool the cake, then transfer to a cake plate. Prick cake all around with a fork.

#### Rum Mixture

Bring ¼ cup water to boil. In the water, melt ¼ cup butter and ¼ cup sugar.

Remove from heat. Add ¼ cup rum.

#### Soaking

Spoon rum mixture all over the cake. Let cake soak at least 4 hours before serving.

*Serves 8 to 12.*

**Rosario Kuhrt is a Notary Public in the Kitsilano area of Vancouver.**