Original Rum Cake (cake mix version)

Prep time: 30 minutes
Bake time: 40 minutes
Serves: 10-12

FOR THE CAKE

- 1 box (15oz) yellow cake mix (I prefer Betty Crocker Super Moist)
- 1 box (5oz) instant vanilla pudding
- ½ cup (118ml) vegetable oil
- ½ cup (118ml) cold water
- 4 Large eggs
- ½ cup (118ml) spiced rum

FOR THE GLAZE

- ½ cup (113g) unsalted butter
- ¼ cup (59ml) water
- 1 cup (190g) granulated sugar
- ½ cup (118ml) spiced rum

INSTRUCTIONS

FOR THE CAKE

1. Preheat oven to 350°F. Generously grease and flour a bundt pan. This step is especially important to do with a bundt pan, because if the edges of the pan are not straight, you won't be able to run your knife around the edge to help loosen it.

2. Combine all ingredients in a large bowl and mix together until well combined.

3. Bake at 350°F 40-45 minutes. Remove from oven and allow to cool for 30 minutes while you are preparing the glaze. Glaze while cake is warm.

FOR THE GLAZE

1. In a medium saucepan, melt butter over medium heat.

2. Stir in water and sugar, bring to a boil and boil for 5 minutes on medium while stirring constantly. Mixture will become bubbly and thick.

3. Remove from heat and stir in rum, continue to mix till smooth.

4. Remove the cake from the pan, ensuring it won't stick. Then place it back in the pan and poke holes with a fork or toothpick all over the bottom of the cake. Poor the glaze over the cake. Allow the cake to sit in the pan for 30 minutes and then remove. You make have to use a knife or long toothpick to help loosen the cake from the middle and edges. Then allow the cake to cool completely.