

Bacardi Golden Rum Cake

1 18 ½ oz. pkg. Yellow cake mix[†]
1 3 ¾ oz. pkg. Jell-O® Vanilla Instant Pudding & Pie Filling
4 eggs
½ cup Wesson® oil
½ cup BACARDI Gold rum*

Glaze:

¼ lb. butter
¼ cup water
1 cup granulated sugar
½ cup BACARDI Gold rum*

† If using cake mix with pudding already in mix: omit instant pudding, use only 3 eggs, only 1/3 cup oil.

*Unless otherwise specified, all recipes suggesting use of BACARDI Carta Blanca (Light-Dry) or Gold rum refer only to 80 proof rum.

Preheat oven at 325°F. Grease and flour 10" tube or 12-cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick Top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

Double Chocolate Rum Cake

1 18 ½ oz. pkg. chocolate cake mix †
1 pkg. (4 - serving size) Jell-O® Chocolate Instant Pudding & Pie Filling
4 eggs
½ cup BACARDI Gold rum *
½ cup cold water
½ cup Wesson® oil
½ cup slivered almonds (optional)

Filling:

1 pint (2 cups) heavy cream
1/3 cup of unsweetened cocoa
½ cup confectioners' sugar
1 tsp. Vanilla
½ cup BACARDI Gold rum *
Optional: garnish with chocolate curls.

*Unless otherwise specified, all recipes suggesting use of BACARDI Carta Blanca (Light-Dry) or Gold rum refer only to 80 proof rum.

Preheat oven to 350° F. Grease and flour two 9" layer cake pans. Combine all cake ingredients together in large bowl. Blend well; then beat at medium mixer speed 2 minutes. Turn into prepared pans. Bake 30 minutes or until cake tests done. Do not under-bake. Cool in pans 10 minutes. Remove from pans; finish cooling on racks. Split layers in half horizontally. Stack. Spread 1 cup filling between each layer and over top of cake. Keep cake chilled. Serve cold.

For Filling: combine cream, cocoa, sugar and vanilla in large mixer bowl. Beat until stiff. Fold in rum. Makes 4 cups. *Unless otherwise specified, recipes suggesting use of BACARDI light or dark rum or Gold Reserve Rum refers only to 80 proof rum