



FRANKO'S FAVORITES

RUM CAKE

Sprinkle 1 cup chopped pecans over bottom of very lightly greased 10 inch tube pan or 12-cup Bundt pan. Stir together 1 pkg. Yellow cake mix, 1 pkg. (102 g) vanilla instant pudding mix, 4 eggs, ½ cup water, ½ cup margarine or butter (melted and cooled) and ½ cup rum. Pour batter over nuts. Bake in 325 degree oven for 1 hour or until toothpick inserted in center comes out clean. Cool 10 minutes in pan. Invert onto serving plate. Remove pan. Prick top and sides of cake. Glaze: Melt ½ cup margarine or butter in saucepan. Stir in 1 cup sugar and ¼ cup water. Boil 5 minutes, stirring constantly. Remove from heat. Gradually stir in ½ cup rum. Brush glaze over top and sides of cake. Allow cake to absorb glaze. Repeat until all the glaze is used.