

Chocolate Rum Cake

Savannah · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

12

Description

This chocolate rum cake is super easy to make with white rum chocolate cake mix and chocolate pudding. It's topped with a warm rum glaze for a delicious Christmas dessert.

Ingredients

— - 1 (15.25 ounce) package chocolate cake mix - 1 (3.9 ounce) package instant chocolate pudding mix - 4 large eggs - ½ cup water - ½ cup vegetable oil - ½ cup white rum - ½ cup chopped walnuts - ½ cup butter - 1 cup white sugar - ¼ cup white rum - ¼ cup water

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 10-inch Bundt pan; place chopped walnuts in the bottom of the pan. Beat cake mix
2. pudding mix
3. eggs
4. oil
5. 1/2 cup of water
6. and 1/2 cup of rum in a large bowl with an electric mixer on high speed for 2 minutes. Pour batter into prepared Bundt pan over the walnuts. Bake in the preheated oven until a skewer inserted into the cake comes out clean
7. 50 to 60 minutes. To make the rum glaze: Combine butter
8. sugar
9. 1/4 cup of rum
10. and 1/4 cup water in a saucepan. Bring mixture to a boil and cook for 2 minutes; pour immediately over still warm cake.