

Recipes

Praline Rum Cake

(by www.zapimagery.com)

8 Ounces Davis Mountain Nut Co. Praline Pecans (www.allpecans.com)

1 Package Yellow Cake Mix

1 Package French Vanilla Instant Pudding

$\frac{1}{2}$ Cup Water

$\frac{1}{4}$ Cup WVGS Pecan Oil

$\frac{1}{4}$ Cup Vegetable Oil

$\frac{1}{2}$ Cup Pflugerville Pecan Street Rum

4 Eggs

SAUCE

1 Stick Butter

1 Cup Sugar

$\frac{1}{4}$ Cup Water

2 Ounces Rum

CAKE

Sprinkle chopped pecans on bottom of greased tube or Bundt pan. Mix together cake, mix, pudding, water, oils, and rum. Beat in eggs one at a time. Pour batter into pan and bake 1 hour at 325 degrees. Let cool.

SAUCE

Boil butter, sugar, water and rum together in saucepan. Pour over cake while in pan and allow cake to absorb the mixture. Let cake completely cool before turning and removing from pan.

