CRUZAN DOUBLE-CHOCOLATE RUM CAKE

Oh My God, our friends at the Cruzan Rum factory have outdone themselves with this recipe! It is incredibly moist, very flavorful, and you can certainly taste the rum! We found that the glaze was good, but almost too much rum to handle (weird, I know) so you might try the glaze with less rum. Apparently, this cake is suitable for mailing to friends because the rum preserves it! By the way, if you make the recipe as printed and serve 12 guests, it's the equivalent of 1 shot of rum per piece, so be careful if you are driving, and this is probably not appropriate for kids.

INGREDIENTS:
1 Cup Cruzan Dark Rum
1 Package (18.5 ounce) Chocolate Cake Mix
1 package (3 ¾ ounce) Chocolate Instant Pudding Mix
1/8 teaspoon Cinnamon
¾ Cup Milk
½ Cup plus 1 Tablespoon Vegetable Oil
4 Large Eggs, beaten
1 teaspoon Almond Extract
12 ounces Semisweet Chocolate Chips
¾ Cup Chopped Walnuts or Pecans (optional)

Preheat the oven to 350 degrees. Grease and flour a 12 cup Bundt pan or 10 inch tube pan.

Follow the instructions for the cake mix, then combine that mix with the other ingredients except for the nuts and chocolate chips. Mix well, but be careful not to over beat! Fold in the chocolate chips and nuts (if desired) and pour into prepared pan. Bake 50 – 60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes in pan, then remove from pan and cool on a rack.

GLAZE:
½ Cup Butter
¼ Cup Water
1 Cup Sugar
½ Cup Cruzan Dark Rum
1 teaspoon Almond Extract

Melt butter in water over medium heat. Stir in sugar and boil for 5 minutes. Stir in the rum and almond extract. Poke holes in the top of the cake with a fork and drizzle glaze over the top.