

A Chocolate Rum Cake Recipe www.easy-cake-recipes.com

Ingredients for the Cake:

- 1 package chocolate cake mix
- 1 package (4 servings size) chocolate instant pudding
- 4 eggs
- 1/2 cup Bacardi dark rum
- 1/4 cup water
- 1/2 cup oil
- 1/2 cup slivered almonds (optional)

Ingredients for the Filling:

- 1 1/2 cup cold milk
- 1/4 cup Bacardi dark rum
- 1 package (4 servings size) chocolate instant pudding
- 1 Dream Whip topping mix

Instructions:

To Make the Cake

Preheat oven to 350° F (180° C).

Grease and flour two 9-inch layer cake pans.

Combine all cake ingredients together in a large bowl, blend well, then beat at medium speed for two minutes. (See, I told you this was going to be easy:)

Pour into prepared pans. Bake for 30 minutes or until the cake tests done. **Do Not Over Mix**

Cool in pans for 10 minutes, then remove from pans and finish cooling on baking racks.

To Make the Whipped Cream Topping

Combine milk, rum, pudding mix and topping mix in a deep bowl. Blend well at high speed for 4 minutes, until light and fluffy.

This recipe makes four cups.

Assembling the Cake

Split the cake layers horizontally, Spread one cup of the filling between each layer and over the top of the cake. Stack. Keep this cake well chilled and serve cold.