



## Spiced Rum Cake

*This recipe takes a cake mix to new heights by dressing it up with sour cream, rum and pumpkin pie spice. If you can't find a spice cake mix, substitute a banana, carrot or yellow one instead.*

1 package (2-layer-size)  
spice cake mix  
1 cup milk  
4 large eggs  
 $\frac{1}{3}$  cup cooking oil

$\frac{1}{4}$  cup dairy sour cream  
 $\frac{1}{4}$  cup rum  
1 tsp pumpkin pie spice  
Rum Glaze

1. Heat oven to 350°F. Grease and flour one 10-inch fluted tube pan; set aside.
2. In a large bowl, combine cake mix, milk, eggs, oil, sour cream, rum and pumpkin pie spice. Beat with an electric mixer on low speed until just combined. Beat on medium speed, scraping side of bowl occasionally, 2 minutes. Pour batter into prepared pan.
3. Bake until a toothpick inserted near the center comes out clean, 35 to 40 minutes. Cool cake in pan on a wire rack 10 minutes. Remove cake from pan. Cool completely on wire rack. Spoon Rum Glaze over cake. Makes 12 servings.

**Rum Glaze:** In a small bowl, combine 1 cup powdered sugar, 1 tbsp rum and 1 tsp melted butter. Stir in enough water, 1 tsp at a time, to make glaze easy to drizzle.

Nutrition Facts per serving: 317 cal., 12 g total fat (3 g sat. fat), 75 mg chol., 307 mg sodium, 45 g carb., 0 g fiber, 4 g protein.