

Rum Cake and Rum Sauce

Wally's Mother, Else Hieter, loved this cake. Great for the holidays.

1 cup shortening
2 cup sugar
4 eggs
3 cups all-purpose flour
1 tsp. baking soda
1/4 tsp salt
1 cup buttermilk
1/4 cup rum or 2 tsp. rum flavoring
1/2 tsp. vanilla

SAUCE

1 cup sugar
2 Tb. brown sugar
1/2 cup water
1/2 cup rum or 1/2 tsp. rum flavoring



Frosting*

Walnuts (optional)

Cream shortening and sugar together.

Add eggs and blend.

Add dry ingredients (sifted together) and buttermilk alternately. Beat well.

Add rum and vanilla.

Bake in slightly greased and floured tube pan for 15 minutes at 375 degrees then 30 minutes at 350 degrees.

Cool, remove from pan and baste with the rum sauce.

SAUCE: Combine all ingredients in saucepan.

Heat until boils.

Remove from heat and pour immediately over cake.

Allow sauce to penetrate into cake.

*Frosting: Mix together 2 cups confectionery sugar, 2 tablespoons evaporated milk, and 1 teaspoon vanilla. Frost cake and let the frosting dribble down the sides of cake. Top with chopped walnuts, if desired.