**Rum Cake**

1 package 1-2-3 Gluten Free® Delightfully Gratifying Pound cake Mix TM

5 large eggs, room temperature

1 ½ cups butter, margarine or shortening, softened

¾ cup Rum

1 cup chopped pecans

Glaze:

8 Tbsp. unsalted butter/margarine, melted

3/4 cup sugar

1/4 cup water

1/2 cup Rum

1. Preheat oven to 325. Generously spray bundt pan with non-stick spray.
2. Pour package 1-2-3 Gluten Free® Delightfully Gratifying Pound cake Mix TM in bowl of mixer with paddle attachment. Add eggs, butter/margarine/shortening and mix. Add rum and mix well until batter is thoroughly blended (about 2 minutes, to help aerate the cake).
3. Scatter chopped pecans along bottom of pan. Pour batter in pre-greased baking pan.
4. Bake for 1 – 1 ¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
5. Cool cake for 5 minutes in pan. Then, invert cake onto serving platter and cool.
6. To make glaze, over low heat in a saucepan, melt butter. Add sugar and stir until dissolved. Take off heat. Add water and rum and stir well. Poke holes all over cake with toothpick. Carefully spoon glaze over cake.