

# Rum and Tea Cake

Indulge in this decadent Rum and Tea Cake, where the rich flavors of Myers's Dark Rum blend harmoniously with the aromatic notes of Whiskey Tasting tea. This cake is moist, flavorful, and perfect for any special occasion. The luscious rum glaze adds an extra layer of indulgence, making each bite a delightful experience.

**PREP TIME:** 20 minutes

**COOK TIME:** 60-70 minutes

2 C all-purpose flour

1 1/2 C granulated sugar

1/2 C unsalted butter, softened

1/2 C vegetable oil

1/2 C Myers's Dark Rum

1/2 C Whiskey Tasting tea, brewed and cooled

4 lg eggs

1 pkg instant vanilla pudding mix (3.4 oz)

2 t baking powder

1/2 t baking soda

1/2 t salt

1 t vanilla extract

**PREHEAT THE OVEN** to 325°F. Grease and flour a bundt pan.

**CREAM THE BUTTER** and sugar together until light and fluffy. Add the eggs one at a time, beating well after each addition.

**MIX IN THE OIL**, Myers's Dark Rum, Whiskey Tasting tea, and vanilla extract until well combined.

**IN A SEPARATE BOWL**, combine the flour, pudding mix, baking powder, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

**POUR THE BATTER** into the prepared bundt pan and smooth the top.

**BAKE FOR** 60-70 minutes, or until a toothpick inserted into the center comes out clean.

**ALLOW THE CAKE** to cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

## Glaze

1/2 C unsalted butter

1/4 C water

1 C granulated sugar

1/2 C Myers's Dark Rum

**IN A SAUCEPAN**, combine the butter, water, and sugar. Bring to a boil and cook for 5 minutes, stirring constantly.

**REMOVE FROM HEAT** and stir in the Myers's Dark Rum.

**BRUSH THE GLAZE** over the cooled cake, allowing it to soak in. Repeat until all the glaze is used.