

TUNNEL OF FUDGE CAKE WITH RUM

INGREDIENTS:

FOR RUM CAKE:

1 $\frac{3}{4}$ cups sugar
1 $\frac{3}{4}$ cups margarine or butter, softened
6 eggs
1-2 teaspoons LorAnn Rum Bakery Emulsion
2 cups powdered sugar
2 $\frac{1}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa
2 cups chopped walnuts

FOR RUM GLAZE:

$\frac{3}{4}$ cup powdered sugar
 $\frac{1}{4}$ cup unsweetened cocoa
1 teaspoon LorAnn Rum Bakery Emulsion
4 to 6 teaspoons milk



DIRECTIONS:

FOR RUM CAKE:

1. Heat oven to 350°F. Grease and flour Bundt pan.
2. In large bowl, combine sugar and margarine and beat until light and fluffy.
3. Add eggs one at a time, beating well after each addition. Add rum flavoring and lightly combine.
4. Gradually add 2 cups powdered sugar and combine. By hand, stir in flour, cocoa, and walnuts until well blended.
5. Spoon batter into greased and floured pan evenly.
6. Bake for 50 to 55 minutes or until a wooden skewer inserted in the middle of the cake comes out clean. Let rest in the Bundt pan for 10 minutes and then carefully unmold.

FOR RUM GLAZE:

1. In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency.

2. Spoon over top of cooled cake, allowing some to run down sides.

3. Store tightly covered.

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