



Cool in pan 15 min. & invert on serving plate. Prick top with ice pick (lots) and drizzle glaze over top & sides. Allow cake to absorb all glaze. Repeat until all used.

GLAZE:

$\frac{1}{4}$  lb butter

$\frac{1}{2}$  cup water

1 cup granulated sugar

$\frac{1}{2}$  cup dark rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in rum.

Enjoy'''

Aunt Margaret