

Valerie's Kentucky Butter Rum Cake

1 cake

INGREDIENTS

3 cups all-purpose flour -sifted
1 tsp salt
1 tsp baking powder
½ tsp baking soda
2 sticks butter softened
2 cups sugar
4 xl eggs
1 cup buttermilk
½ cup pecans chopped
Confectioners sugar to sprinkle

BUTTER SAUCE

1 cup suager
¼ cup water
2 tsp vanilla
1 cup rum
1 stick butter

DIRECTIONS

1. Grease tube pan on bottom only.
2. Sift together flour, salt, baking powder and baking soda
3. On low speed of electric mixer cream butter. Gradually add sugar. Cream well. Combine buttermilk and vanilla. Add sifted flour mixture to creamed mixture - alternating with buttermilk, beginning and ending with flour mixture. Blend well after each addition
4. Sprinkle chopped pecans into bottom of pan. Put batter into pan and bake in preheated 350 oven 60-75 minutes.
5. Prepare sauce. In a small pan combine sugar, water, and butter. Heat until butter melts - do not boil. Remove from heat and add vanilla and rum.
6. When cake is done run a knife around the edge and cone of the pan. Prick cake with fork and pour hot butter rum sauce over warm cake - letting it soak in thoroughly.
7. Cool cake completely before removing it from pan.
8. Sprinkle with confectioners' sugar if desired.

This cake freezes well.

Variation: Chopped pecans can be added to batter if you are a nut lover.