## Valerie's Kentucky Butter Rum Cake

1 cake

## **INGREDIENTS**

3 cups all-purpose flour -sifted

1 tsp salt

1 tsp baking powder

1/2 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

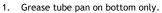
¼ cup water

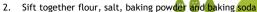
2 tsp vanilla

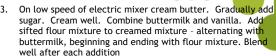
1 cup rum

1 stick butter

## DIRECTIONS







- 4. Sprinkle chopped pecans into bottom of pan. Put batter into pan and bake in preheated 350 oven 60-75 minutes.
- 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.
- 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.
- 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.

