

# Holiday Entertaining

## Traditional Dishes To Ring In The Season

(NAPSA)—The right holiday dishes can be a warm way to celebrate with family and friends—particularly if they put a new spin on traditional favorites.

For instance, rum cake is thought to date as far back as the mid-17<sup>th</sup> century, when English settlers brought an English Pudding recipe to the Caribbean. It evolved into a dish similar to the rum cake that many enjoy today.

The following recipe for rum cake uses nuts to spice up the holiday gathering:

### BACARDI® Rum and Nut Cake with Glaze

- ½ cup BACARDI® Gold Rum
- 1 cup chopped pecans or walnuts
- 1 18½ oz. pkg. yellow cake mix
- 1 3½ oz. pkg. vanilla instant pudding mix
- 4 eggs
- ½ cup vegetable oil
- ½ cup cold water

Preheat oven to 325° F. Grease and flour a 12-cup Bundt pan or 10-cup tube pan. Sprinkle nuts over bottom of pan. In a large mixing bowl, combine cake mix, pudding mix, eggs, BACARDI® Gold Rum, oil and water. Using an electric mixer, beat at low speed until moistened. Beat at high speed 2 minutes. Pour batter over nuts. Bake 1 hour or until a skewer inserted into the cake comes out clean. Cool 15 minutes, then invert onto serving plate.

#### Glaze:

- ½ cup BACARDI® Gold Rum
- ½ stick butter
- 1 cup sugar
- ¼ cup water



**Piece of Cake:** This easy holiday rum and nut cake can be a sweet way to savor the holidays.

Melt butter in saucepan. Stir in sugar, water and BACARDI® Gold Rum. Boil 5 minutes, stirring constantly. Remove from heat. Prick top of the cake with a fork. Spoon and brush glaze evenly over the top and sides. Allow cake to absorb glaze. Repeat until all glaze is absorbed.

Chocolate Fondue is another seasonal favorite. It originated with the Swiss but is enjoyed universally. Dripping in chocolate, this tantalizing recipe's rich sauce is flavored with tart raspberry-infused rum to add seasonal flair.

### BACARDI® Razz™ Chocolate Fondue

- 4 3 oz. chocolate bars
- 1 cup heavy cream
- 4 Tbsp. BACARDI® Razz™

In a saucepan or fondue pot, combine all ingredients. Stir over a low flame until melted. Dip in fresh strawberries, fresh bananas, graham cookies or marshmallows.

For more recipe ideas, visit [www.bacardi.com](http://www.bacardi.com).