

Entertaining Ideas

Easy Traditional Recipes For The Holidays

(NAPSA)—There are a number of ways to take the stress out of holiday entertaining—all it takes are a few no-hassle recipes, the right ingredients and a little imagination.

Try beginning your party planning with this recipe for a rum cake that's sure to spice things up.

Its delicious aroma and warm holiday feel make the cake a great way to bring the tradition of the holidays to any party, plus it's ideal for gift giving. The cake's glaze is made with sugar, butter and Bacardi® Gold Rum, and adds a sweet, festive flair to this holiday favorite:

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



Rum and Nut Cake With Glaze could become an instant holiday favorite.

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.

You can also celebrate the season with this easy recipe for traditional rum balls.

Bacardi® Rum Balls

- ¼ cup Bacardi® Gold Rum
- 2 cups ground walnuts (from 2½ cups chopped walnuts)
- 1½ cups vanilla wafer crumbs
- ½ cup honey
- Confectioners' sugar

In a medium bowl, combine walnuts and wafer crumbs. Stir in Bacardi® Gold and honey. Shape into 1-inch balls. Roll in confectioners' sugar.

Store in tightly covered container. Makes approximately 2½ dozen.

For more recipe ideas, visit www.bacardi.com.