

Chocolaty Peanut Butter Encrusted Rum Cake



Batter:

¼ c. chopped pecans
¼ c. water
1 ½-oz. milk chocolate candy bar
4 eggs
½ c. oil
1 package yellow cake mix with pudding in the mix
1 ¾-oz. package instant vanilla pudding
¾ c. Captain Morgan Private Stock spiced rum

Primary Glaze:

1 stick butter
½ c. butter
¾ c. Capt. Morgan Private Stock spiced rum
¼ c. water
¼ c. finely crushed Butterfinger bar

Secondary Glaze:

4 oz. milk chocolate candy bar
1/8 c. half-and-half
1 tbsp. butter
¼ c. chocolate syrup
¼ c. finely crushed Butterfinger candy bar

Prepare cake and primary glaze the night before serving.

Preheat oven to 325° F.

Lightly spray coat of nonstick spray, then butter and flour bottom of Bundt pan. (Best to use a pan that has a bottom and a way to lock the pan to the bottom.) Sprinkle chopped pecans onto the buttered pan. (See picture at right.)



To make the batter, melt chocolate with $\frac{1}{4}$ c. water by microwaving it for approximately 30 seconds and stir. In large mixing bowl, add melted chocolate mixture, eggs, oil, cake mix, pudding, and rum. Mix well. (Note: If you're using a stand mixer to do this step, it's not a bad idea to stop the mixer while adding the rum... otherwise the rum could get splashed up and out of the bowl!)



Pour batter in Bundt pan and bake for 50 to 60 minutes.

To make the primary glaze, gently boil sugar, rum, water and crushed Butterfinger bar. (The more finely crushed the Butterfinger, the easier it is to melt; larger chunks will otherwise stick to bottom of pan.) I bake the cake for 60 minutes, so I start boiling the glaze at about the 50-minute mark. (It will get poured over the cake just as it comes out of the oven.)



When cake is ready, remove from oven and place on foil-covered hot plate. Prick top of cake with fork several times around top. Pour glaze over top of cake, saturating evenly. Use all of the glaze.



Let it sit for 25 to 30 minutes. Get cake plate and put serving side down over top of Bundt cake pan, thus inverting cake. Cover cake plate with dome and let sit 4 to 6 hours or overnight.

To make the secondary glaze, melt milk chocolate candy bar, half-and-half, butter, water, and chocolate syrup. Stir well, then heavily drizzle glaze over top of cake and down the sides.

Sprinkle $\frac{1}{4}$ c. of crushed Butterfinger – not as finely crushed as when dissolved into the glazes – over top and let fall down sides. Serve.

(I had plenty of secondary glaze left over the first time I baked this – so why not place the leftover glaze in a bowl and let people spoon some over their slices?)

