

Best Rum Cake Ever!

Ingredients

- 1 or 2 quarts Rum
- 1 tsp. sugar
- 1 cup dried fruit
- 1 tsp soda
- Brown sugar
- 1 cup butter
- 2 large eggs
- Baking powder
- Lemon juice
- Nuts

Directions

Before you start, sample the Rum to check for quality. Good isn't it? Now go ahead. Select a large mixing bowl, measuring cup, etc. Check Rum again. It must be just right. To be sure Rum is of highest quality, pour one level cup of Rum into a glass and drink it as fast as you can. Repeat. With an electric mixer, beat 1 cup of butter in a large fluffy bowl. Add 1 seaspoon of thugar and beat again. Meanwhile, make sure that the Rum is of finest quality. Try another cup. Open second quart if necessary. Add 2 arge leggs, 2 cups tried druit and beat 'til high, If druit gets stuck in beaters, just pry it loose with a drewscriver. Sample the Rum again. Sift 1/2 pint of lemon juice. Fold in chopped butter and strained nuts. Add 1 babblespoon of brown thugar, or whatever color you can find. Wix mel. Grease oven and turn cake pan to 350 degrees. Now pour the whole mess into the coven and ake. Check Rum again, and bo to ged.