



Rosemary Rum Cake

Nancy shared this at our 2016 Autumn Herb Gathering.

1 box yellow cake mix	½ c oil
1 small pkg instant vanilla pudding	¼ c rum (or vanilla made with rum)
1T fresh rosemary, minced	4 large eggs
zest of 1 orange	1 c chopped toasted pecans

In a food processor, combine the first 4 ingredients and process until blended.

Add the next 3 ingredients and process until blended.

Add eggs one at a time and process until blended.

Stir in the nuts.

Pour into a greased bundt pan or small bake pans.

Bake at 350 for 30 minutes if in a bundt pan, or 10 to 12 minutes if in small pans.

Keep checking after 10 minutes if not quite done.

Glaze

Combine confectioners' sugar with the juice of one orange. Make it as thick or thin as you like.

Enjoy!