Pina Colada Cake

As found in *The Cake Mix Doctor* cookbook

1 pkg yellow cake mix
3oz pkg instant vanilla pudding mix
15oz can cream of coconut; divided
4 large eggs
½ cup rum*
1/3 cup oil
8oz can crushed pineapple, drained & juice reserved
2 tsp rum –or- 1 tsp rum flavoring

* (or substitute with juice drained from crushed pineapple + 1 tsp rum flavoring + enough water to make ½ cup total)

Preheat oven to 350⁰. Grease and flour a 12-cup Bundt pan. Stir the cream of coconut, then pour ½ cup into a liquid measuring cup and reserve the remaining 1 cup for the syrup.

Place the cake mix, pudding mix, ½ cup cream of coconut, ½ cup rum, oil, and eggs in a large mixing bowl. Mix on low speed for 1 minute. Scrape down sides of bowl then mix on medium for 2 minutes. Batter should look thick and smooth. Fold in crushed pineapple. Pour into prepared pan. Bake 50-55 minutes or until cake springs back when lightly pressed and cake just starts to pull away from sides of pan. Let cool in pan for 20 minutes.

Prepare the rum syrup. Stir together reserved 1 cup cream of coconut and 2 tsp rum (or 1 tsp rum flavoring); stir well to combine. Invert warm cake onto serving platter and poke holes in top with long wooden skewer or toothpick. Spoon rum syrup over the top, allowing it to seep into the holes and drizzle down the sides and into the center of the cake. Let cake cool completely, 30 minutes.