



KENTUCKY BUTTER CAKE WITH RUM SAUCE

2 cups sugar
4 eggs
2 sticks butter, softened
2 teaspoons rum, can use more (If you don't use alcohol, you can substitute vanilla extract or rum extract)
1 cup buttermilk
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda

In a large bowl cream sugar, eggs, butter, and buttermilk together with mixer. Add flour, salt, baking powder, baking soda, and vanilla or rum and mix. Pour batter into a well-sprayed bundt pan or pan of your choice. Bake in a preheated 325 degree oven for 55 to 60 minutes until done. Let cool in the pan at least 30 minutes before removing.

Rum Sauce

3/4 cup sugar
1/3 cup butter
3 tablespoons water
2 teaspoons rum, can use more (If you don't use alcohol, you can substitute vanilla extract or rum extract)

Combine all ingredients in a saucepan and cook over medium heat until fully melted. Do not boil! Pour over cake. (Note: I take a skewer and poke holes in the cake, then use a turkey baster to put sauce into holes but you can just pour it over the cake) The cake will soak up the sauce. YUMMY! Enjoy!

<http://thesouthernladycooks.com/2012/04/30/kentucky-butter-cake-with-rum-sauce/>

[Petrova Tillery](#) shared [Amazing Southwest Life/Recipe's photo](#).