

## **Chocolate Rum Cake**

1 package Duncan Hines Yellow Cake Mix	2 tablespoons rum
1 large package Instant Chocolate Pudding	1 teaspoon vanilla
4 eggs	1 cup chopped walnuts
½ cup oil	1 large package chocolate bits (2 cups)

Bundt pan. Mix all together (first six ingredients) then fold in walnuts and chocolate bits. Bake at 350°F for 60 minutes.

## **Cheesecake**

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9" spring-form pan.

Cook and stir 1 package Jell-O Vanilla Pudding and Pie Filling (not instant) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface.

Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.