

Easy Piña-Colada Cake

1 18¼ ounce package yellow cake mix*	4 eggs
1 (4 serving size) package instant vanilla pudding	1 (8 ounce) can crushed pineapple, well drained
1 (15½ ounce) can Coco Lopez Cream of Coconut	Whipped cream, pineapple chunks, maraschino cherries, toasted coconut for garnish
½ cup + 2 tablespoons rum	
1/3 cup vegetable oil	

Preheat oven to 350°F. In large mixer bowl, combine cake mix, pudding mix, ½ cup cream of coconut, ½ cup rum, oil and eggs. Beat on medium speed 2 minutes. Stir in pineapple. Pour into well greased and floured 10" bundt or tube pan. Bake 50 to 55 minutes. Cool 10 minutes. Remove from pan.

Using table knife or skewer, poke holes about 1" apart in cake almost to bottom. Combine remaining cream of coconut and remaining 2 tablespoons rum; slowly spoon over cake. Chill thoroughly. Garnish. Store in refrigerator.

* If cake mix with "pudding in" is used, omit pudding mix.