Butterscotch Swirl Cake

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1 cup (2 sticks) unsalted butter, softened
2 cups granulated sugar
6 eggs, divided use
1 tablespoon rum extract
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 cup sour cream
1 (3.5 oz) package instant butterscotch pudding mix
¾ cup butterscotch ice cream topping*

Butterscotch Glaze
¼ cup (½ stick) butter, cubed
¼ cup packed brown sugar
2 tablespoons milk
1 cup confectioners' sugar
1 teaspoon vanilla extract
¼ cup chopped pecans

Preheat oven to 350° F and grease and flour a 10" bundt pan (I used Miracle Pan Release). Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add 5 of the eggs, one at a time, beating well after each addition. Stir in extracts. Combine the flour, baking soda, baking powder, and salt in a bowl and whisk to combine; gradually add to creamed mixture alternately with sour cream, beating well after each addition.

Transfer 2 cups of batter to another large bowl; beat in the pudding mix, butterscotch topping and remaining egg until well blended. Pour half of the plain batter into prepared pan. Top with half of the butterscotch batter; cut through with a knife or spatula to swirl. Repeat layers and swirl.

Bake for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For glaze, in a small saucepan, combine the butter, brown sugar and milk. Bring to a boil. Remove from the heat; add confectioners' sugar and vanilla. Beat until smooth and creamy. Drizzle over cake; sprinkle with pecans.

*I made my own butterscotch topping by bringing ½ cup packed brown sugar, ½ cup heavy cream, ¼ cup unsalted butter, and ½ teaspoon kosher salt (use only ¼ teaspoon if you only have table salt) to a gentle boil and cooking 5 minutes before adding 1 ½ teaspoons vanilla and cooling completely.