



## Ingredients

### Makes 12 babas

- 2 medium eggs
- 2 tablespoons caster sugar
- 100g salted butter, melted, plus extra for greasing
- 150g plain flour
- Small pinch of salt
- 4 teaspoons fast-action dried yeast diluted in 4 teaspoons warm water

### For the syrup

- 250ml water
- 250ml rum
- 200g caster sugar

# Italian Home Baking

## *Babà - Rum babas*

In any Italian patisserie, you will always find the classic rum baba. They are normally the size of your fist and shaped like a champagne cork. My father loves baba and last time he visited I made a large cake version and served it to him with fresh fruits. I was in his good books for weeks! You can be creative and use another liqueur like limoncello, but for me the only way is the rum way. As we say in Italian; U babà e'na cosa seria!

1. Grease 12 dariole moulds or deep ramekins with butter.
2. Whisk the eggs and sugar in a large bowl until pale and foamy. Pour in the melted butter and continue to whisk until it is fully incorporated.
3. Add in 100g of the flour with the salt and, with the help of a wooden spoon beat until beautifully creamy. Sprinkle 25g of flour over the top, drizzle in the yeast mixture and cover with the remaining flour. Leave to rest for 15 minutes until the yeast starts to bubble. Continue to beat for 3 minutes, cover with clingfilm and leave to rise in a warm place away from draughts for 25 minutes.
4. Remove the clingfilm from the baba mixture and beat for a further 5 minutes. Pour the mixture into the moulds so it reaches halfway up, and leave to rise again, uncovered, for 25 minutes.
5. Preheat the oven to 150C/gas mark 2.
6. Cook the babas in the middle of the oven for 15–20 minutes until risen and golden.
7. Remove from the oven and leave to cool. Invert the mould onto a large plate and leave the babas to dry for 24 hours.
8. To make the syrup, put all the ingredients in a large saucepan and bring to the boil. Remove from the heat and leave to one side until warm.
9. Place each baba in the saucepan with the syrup and, with the help of a ladle, drizzle the syrup over the cake. Remove carefully and repeat with the other babas and transfer to serving plates.
10. Serve the babas accompanied with seasonal fresh fruits of your choice.



## Italian Home Baking by Gino D'Acampo

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