

Baba au Rhum

Slightly adapted from Red Star Yeast

Baba au Rhum Ingredients:

- 3 cups Unbleached Bread Flour
 - 2 packets Active Dry Yeast, about 4 & 1/2 teaspoons
 - 1/4 cup Water
 - 1/2 cup Milk
 - 3/4 cup Unsalted Butter, room temperature
 - 1/4 cup Granulated Sugar
 - 1/2 teaspoon Salt
 - 4 large Eggs
 - 1/2 teaspoon Almond Extract
 - 1 teaspoon Vanilla Bean Paste
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- 1 cup Dark Rum
 - 1/2 cup Granulated Sugar
 - 1 teaspoon Vanilla Extract

Baba au Rhum Directions:

1. In the bowl of your stand mixer fitted with the paddle attachment, add 1 & 3/4 cups of the Flour and all of the Yeast, and blend briefly to incorporate.
2. In a medium saucepan, heat the Water, Milk, Butter, first measure of Sugar and Salt, while continuously stirring, to 120F-130F. The temperature is important so as not to kill the yeast. Please make sure you have a working and calibrated thermometer.
3. Pour the liquid into the flour, then add the 4 Eggs. Mix on low for 30 seconds, scrape down the sides, then mix on high for 3 minutes. Add in the remaining flour and mix on low to combine.
4. Take out the paddle and cover the bowl with plastic wrap. Let it rise about 30-45 minutes or until it has doubled in volume.
5. Use baking spray to grease the insides of a bundt pan. Once the cake has doubled, pour it into the bundt pan, spreading it out evenly, and covering with plastic wrap that has been sprayed with baking spray. Let it rise a second time for about 30-45 minutes or until it has doubled once again in volume.
6. Near the end of the second rise, heat the oven to 350 degrees. *One thing to note, make sure you use the lowest rack in your oven so the top of the cake does not burn.* Bake the cake for 25-35 minutes or until it is golden brown and a cake tester comes out clean. *If you need to, you can cover the top with foil after 20 minutes of baking if it starts to brown too much.*
7. During the last few minutes of baking, make the rum simple syrup. In a small saucepan, heat the Rum and Sugar until the sugar completely dissolves, stirring frequently. Pour the syrup into a measuring cup with a spout then add the Vanilla Extract and stir.
8. Poke the bottom of the cake with a skewer, then turn the cake out onto a stand or plate and pike the entire top and sides of the cake also with a skewer. Very slowly, pour the rum syrup over the cake, making sure it soaks in. If the syrup pools, let the cake soak it up before serving.