



INGREDIENTS

CAKE

4 medium size eggs

¼ cup of granulated sugar

Pinch of salt

1 ¼ TSP of instant dry yeast

2 ½ cups of 00 flour

¼ cup cups of melted unsalted butter + 3 TBSP

SYRUP

3 cups of purified water

1 cup of granulated sugar

Rind of 1 lemon

¼ cup of dark golden rum

WHIPPING CREAM

1 ¼ cup of whipping cream

1 ½ TBSP of rum syrup left over

2 TBSP of mascarpone cheese

2 TBSP of icing sugar



BABBA CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a hook attachment, add the eggs, salt and sugar and mix until smooth and fluffy.
2. Add the yeast.
3. Add the 00 flour three tablespoon at a time. Add the butter. Alternate between the flour and the butter until all ingredients are mixed.
4. When the dough collects around the hook, the dough is ready. Place the dough in a lightly greased bowl, plastic wrap the bowl and keep in a warm place for 2 hours and allow the dough to rise.
5. While the dough is resting, bring the water to boil in a medium size pot. Add the sugar and stir to dissolve it.
6. Add the rind of lemon and cook for about 7 minutes. Allow to cool. Add the rum, mix it and keep until the cake is ready.
7. Spray the interior of a cake pan and flour it. Shake off the excess flour.
8. Place the cake dough into the pan and spread evenly.
9. Cover the pan with plastic cling and allow to rise in a warm place for 1 ½ hours.
10. Preheat the oven to 400 DF.
11. Bake the cake for 10 minutes at 400 DF.
12. Reduce the heat to 320 DF and bake for an additional 20 minutes.
13. Allow the cake to cool in the mold. Remove from the mold. Place half of the syrup in the inside of the mold. Return the cake to the mold until it absorbs most of the syrup.
14. While in the mold, pierce the bottom of the cake with a wood skewer. Pour the rest of the syrup over it.
15. To make the cream, in the bowl of a stand mixer fitted with a whisk, combine the whipping cream, left over syrup, mascarpone cheese and icing sugar. Mix until well combined.
16. Cut into slices, add the whipping cream and serve.

ENJOY THE BABBA CAKE