



# Rum Baba

20'  
Hands on

120'  
Hands off

30'  
Cook Time

10-12  
Portion(s)

2  
Difficulty



## Method

### For the baba

- In a mixer's bowl add the flour, the butter at room temperature, the orange zest, the yeast, the honey, salt, and beat with the whisk attachment at medium speed, for 3-4 minutes, until the mixture is fluffy.
- Add the eggs one by one and beat at high speed for 4-5 minutes. The mixture will be quite runny.
- Butter and flour a 23 cm Bundt pan and transfer the mixture in. Cover with a dish towel and let it double in volume for about 1 hour.
- Preheat the oven to 180°C (350°F) set to fan.
- Bake for 25-30 minutes. Set aside to cool well.

### For the syrup

- Place a pot over medium heat and add the sugar, the water, the cinnamon, and the orange peels. Let it come to a boil until the sugar is completely dissolved. As soon as it does, remove from the heat.
- Cut the baba in half, horizontally, and drizzle the cut sides with rum.
- Let the baba cool and absorb the syrup on both sides for 1 hour.
- To assemble
- Place the one half of the baba on a serving platter and cover with half of the whipped cream.
- Cover with the other baba piece and spread the remaining whipped cream.
- Decorate with the candied cherries and serve.

## Ingredients

### For the baba

- 250 g all-purpose flour
- 130 g butter, at room temperature
- orange zest, of 1 orange
- 18 g yeast
- 50 g honey
- 1 pinch salt
- 5 eggs, medium
- butter, for the pan
- all-purpose flour, for the pan

### For the syrup

- 400 g granulated sugar
- 500 g water
- 1 stick(s) cinnamon
- orange peels, of 1 orange
- 50 g rum, optional

### To assemble

- 500 g [whipped cream](#)
- 100 g cherries, candied

## Διατροφικός πίνακας

### Nutrition information per portion

512 Calories (kcal)	27.0 Total Fat (g)	17.0 Saturated Fat (g)	61.0 Total Carbs (g)
26%	39%	85%	23%
42.0 Sugars (g)	3.8 Protein (g)	1.0 Fibre (g)	0.08 Sodium (g)
47%	8%	4%	1%