

BABA ALI RUM FABULOUS

For 10" Baba

2 pkg.
1/2 cup
4 cups
6
2/3 cup
1/4 cup
1 teasp.
2/3 cup

Active dry yeast
Water
Sifted all-purpose flour
Large eggs, beaten
Melted butter or margarine
Granulated sugar
Salt
Cutup citron or currants

For 9" Baba

1 pkg.
1/4 cup
2 cups
3
1/3 cup
2 tablesp.
1/2 teasp.
1/3 cup

For all sizes of Baba.

1. For 10" baba, grease 4" deep 10" tube pan or 4 qt. mold. For 9" baba, grease 3 1/2" deep 9" tube pan. For individual babas, grease 18 2 1/2" muffin cups.

Rich, rich dough.

2. Sprinkle yeast into water in measuring cup; let stand 5 min. Meanwhile into large bowl, measure flour, stir up yeast; stir into flour; let stand 5 min.
3. Into flour mixture, stir eggs; with spoon, beat 5 min; let rest 30 min.
4. Gradually stir in melted butter as directed in, below. Stir in rest of ingredients. Now, with blending fork or spoon, knead dough in bowl 5 min, or until smooth.
5. Turn dough into greased pan, mold, or cups as described below. Let rise in warm place (about 85° F.) Also, described below. Bake 10" Baba at 375° F. 40 to 45 min; 9" baba, 35 to 40 min; individual babas, 15 to 18 min. -or till rich brown and done.

Saucy doings.

6. Remove baba from pan to cakerack. When baba has cooled slightly, set on platter; spoon on Rum Sauce (at the end of recipe); let stand 2 hr. as described below. Then, if desired, glaze, as below/ Serve, cutting 9" or 10" baba into 1" slices. OR MAKE AND FREEZE BABA AT YOUR LEISURE; SERVE IT AT ANY HOUR. Good luck, I have never had a failure!

Make, bake and cool large or individual babas ahead of time, then freezer-wrap and freeze. About 2 1/2 hr. before serving, let unwrapped baba thaw at room temperature. Spoon cooled sauce over baba; let stand; then glaze. If you want to serve baba for your next brunch, make it ahead as above and serve it with fruit.

1. After dough for the baba has rested 30 min. in step 3 above, add melted butter, one fourth at a time, working it in with spoon or fork. Dough will ooze butter, but don't worry.
2. After the soft, sticky baba dough has been turned into the pan or mold spread evenly with rubber scraper or spoon. For individual babas, fill muffin cups one third full.
3. Let Baba rise until tripled in bulk and nearly to top of pan. Then set gently on oven rack (jarring pan may make dough fall) to bake.

BABA AU RHUM —part 2.

4. When baked baba has cooled slightly, set on platter; spoon all of cooled Rum sauce over it. While baba stands 2 hr. occasionally spoon over it sauce in platter.

5. Apricot glaze is optional. To make it, press 1/3 cup apricot jam through strainer; combine with 1 tablesp. lemon juice. Just before serving, spread over top of baba.

RUM SAUCE

For 10" Baba

1 1/2 cups
2 cups
4
4
1/2 to 1 cup

Granulated sugar
Water
Thin slices orange
Thin slices lemon
White rum

For 9" Baba or Individual

3/4 cup
1 cup
2
2
1/4 to 1/2

In small saucepan, simmer sugar, water, and fruit slices, covered, 5 min.; cool. Add rum to taste. Serve over babas. Yummie!!!! BP 1965