

## Baba with rum

### for 8 people

■ 0,8 cup of flour, 2 dessertspoons of yeast from baker, 0,22lb of butter and a little for the cake tin, 2 eggs, 4 dessertspoons + 1,6 cup of water, 4 dessertspoon of caster sugar, 1 cup of vanilla sugar, 0,6 cup of rum, 2 talespoons of apricot's jam without piece, 1 salt pinch.

■ *Great classical French cake, to reserve to the adults. To taste in dessert, with juice d'orange glass. Soak your baba a little time before consuming it so that the syrup remains well distributed in biscuit. If you do not have vanilla sugar in sufficient quantity, use simple sugar and add a vanilla pod split during the cooking of syrup, that you will remove then. You can add a piece of lime peel to the paste.*

■ Put the yeast in 4 dessertspoons of, and let develop a few moments.

■ Mix the flour with salt, caster sugar in the bowl of the robot. Add the yeast and the eggs, and work the paste vigorously. Add butter, and work the paste again. Let inflate it in a tepid place during 30 minutes in the bowl covered by a tepid cloth.

■ In a pan, put the 1,6 cup of water. Warm up until it boil, add the vanilla sugar, and cook during 5 minutes. Reserve.

■ Work over again the paste, and put it in the buttered cake tin, and let rest 30 minutes.

■ Preheat your oven with 392°. Put the baba in for 25 minutes.

■ Turn out the baba and let cool it. Add rum to sugar syrup, and soak the baba. In a pan, heat jam d'abricot, then with à brush, coat the baba.

