

# FUSTINI'S<sup>®</sup>

## Baba au Rhum

### Ingredients

- 1/3 cup dried currants
- 1 tablespoon dark rum
- melted butter
- 1/2 cup milk
- 1 packet active dry yeast
- 2 tablespoons sugar
- 2 eggs - room temperature
- pinch salt
- 1 2/3 cups flour
- 4 tablespoons butter - softened

### Rum Syrup

- 1 cup sugar
- 2/3 cup dark rum
- 1 teaspoon [Fustini's Peach Balsamic Vinegar](#)

### Fruit Syrup

- 2 tablespoons apricot jam
- 2 tablespoons dark rum
- 1 teaspoon
- [Fustini's Peach Balsamic Vinegar](#)

# Directions

## Step 1.

Preheat oven to 375 degrees. Soak currants in rum 60 minutes. Brush inside of baking pans with melted butter. Heat milk to 115 degrees. Combine yeast and sugar in the bowl of a stand mixer fitted with a paddle attachment and let bloom. Add eggs, salt and flour and process to form a loose dough. Add soft butter and mix to incorporate. Cover with film wrap and let rise 60 minutes.

## Step 2.

Drain currents and fold into dough. Divide dough between baking pans and let rise in the pan 60 more minutes. Bake in hot oven 30 minutes or until fully cooked and brown. Let rest 10 minutes, unmold and pour rum syrup all over. Before serving, brush cakes all over with fruit syrup and serve with whipped cream.

## Step 3. Rum Syrup

Heat all in a small pot until sugar dissolves.

## Step 4. Fruit Syrup

Mix all together and press through a fine-mesh sieve.