

BABKA

INGREDIENTS

200 ml warm milk
2 level tblsp dried yeast (the one you need to reconstitute)
1 tsp sugar
6 ozs melted butter
1 lb strong plain flour (+ ½-tsp baking powder)
3 whole eggs
8 ozs sugar
Vanilla
Grated rind of 1 orange
Handful sultanas

METHOD

Grease and line a 9" loose-bottomed tin with greaseproof paper.
Dissolve the yeast and sugar in warm milk, and when foaming add to the sieved flour.
Add the eggs, sugar, vanilla, orange rind and beat well.
When smooth, add some sultanas.
Pour into the tin, cover with a plastic bag and leave for 20 minutes.
Put in a warm oven at 60°C for 20 minutes, then increase heat to 180°C.
Bake for about 45 minutes or until golden.

Cool slightly before putting on a cooling tray.
Cover with rum icing (icing sugar mixed with rum).

