



Prep:
40 minutes

Cook:
30 minutes

RUM BABA SPONGE CAKE

Serves 10

Sponge cake

Unsalted butter for brushing
1 cup plus scant $\frac{1}{2}$ cup
(4 $\frac{1}{2}$ oz. / 130 g) cake flour,
plus more for dusting
 $\frac{1}{2}$ cup (1 $\frac{3}{4}$ oz. / 50 g)
potato starch
4 eggs, separated
2 whole eggs
 $\frac{3}{4}$ cup (5 $\frac{3}{4}$ oz. / 170 g)
granulated sugar, divided
 $\frac{1}{2}$ oz. (10 g) trimoline or
1 $\frac{1}{2}$ teaspoons honey
1 oz. (30 g) 50% almond paste,
well softened
A pinch fine salt

Syrup

1 $\frac{1}{2}$ cups (350 ml) water
1 $\frac{1}{4}$ cups (9 oz. / 250 g)
granulated sugar
2 oranges, juiced and zest
finely grated
1 large lemon, juiced and zest
finely grated
2 tablespoons (30 ml)
aged dark rum

Chantilly Cream

1 $\frac{3}{4}$ cups (400 ml) heavy cream
Scant $\frac{1}{2}$ cup (2 oz. / 60 g)
granulated sugar

1 tablespoon pure vanilla
extract or the seeds of
1 vanilla bean

Equipment

A 10-inch (24-cm) cake pan
A pastry bag fitted with a
fluted tip, optional

SPONGE CAKE

1. Preheat the oven to 350°F (180°C) convection. Brush the cake pan with butter and dust with flour. Sift the flour with the potato starch.
2. In a stand mixer fitted with the whisk, whip the 4 egg yolks with the 2 whole eggs and scant $\frac{2}{3}$ cup (4 oz. / 120 g) of the sugar until pale and thick. Add the trimoline and almond paste and whip at high speed for 10 minutes.
3. In a medium bowl, whisk the egg whites with the salt and remaining $\frac{1}{4}$ cup (1 $\frac{3}{4}$ oz. / 50 g) sugar until firm and glossy. Carefully fold the egg white mixture into the egg-almond paste mixture, then fold in the dry ingredients. Bake for 30 minutes, just until a tester inserted into the center comes out clean.

SYRUP

4. In a medium saucepan, bring the water to a boil with the sugar, orange juice and zest, and lemon juice and zest, stirring, until the sugar dissolves. Immediately remove from the heat, let cool to barely lukewarm, and stir in the rum.

CHANTILLY CREAM

5. Ten minutes before making the whipped cream, place the bowl of a stand mixer, the whisk, and the cream in the freezer. If you don't have time, place the bowl in a larger bowl of ice water.
6. Fit the whisk and bowl to the stand mixer and whip the cream at high speed for 3 to 4 minutes, gradually adding the sugar and vanilla, until it holds between the wires of the whisk.
7. Place the cake on a platter. Brush generously with the syrup. Pipe or spoon dollops or other patterns of the whipped cream on the sponge cake.

Note: Traditional *baba au rhum* is a yeasted cake, but this recipe is easier and just as delicious.