



For 4 small baba molds or 1 large one Preparation 20 min Cooking 40 to 50 min Rest 1 hour 15 min Baba au Cognac Make the dough

- [1] Dissolve the yeast in warmed milk. Remove the butter from the fridge so that it is at room temperature.
- [2] Knead the flour, sugar, salt, and yeast together in a mixer. Incorporate the eggs, and knead until the dough comes away from the sides of the mixer. Next, incorporate the softened butter a third at a time, kneading until the dough is elastic.
- [3] Cover the dough with a dish towel and allow to proof for 45 minutes at room temperature.
- [4] Butter the mold or molds and transfer the dough into them, filling about two-third of the way. Set aside to proof once more for 30 minutes.
- [5] Preheat the oven to 350°F for 10 minutes.
- [6] Bake 20 minutes for individual molds or 30 minutes for a large one.

Make the whipped cream

[7] Split the vanilla bean pod lengthwise and scrape out the seeds with the edge of a knife. Whip the cream with the vanilla and sugar until light and fluffy.

Make the cognac syrup

- [8] In a saucepan, heat 2 <sup>1</sup>/<sub>4</sub> cups water and sugar over low heat.
- [9] Remove from the heat and add cognac and the citrus zest, if using. Set aside to cool.
- [10] Remove the baba (or babas) from the mold, place on a rack, and soak in the syrup until spongy. Place them on a dish and cover with whipped cream.

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