

MORTON & BASSETT SPICES®

# Spiced Rum Babas



- ½ cup milk, at room temperature
- 1½ teaspoons instant yeast
- 1 egg
- 1 egg yolk
- 1 cup all purpose flour
- 2 cups granulated sugar, plus 1½ teaspoon
- ¼ teaspoon Morton & Bassett Pure Almond Extract
- 1 teaspoon Morton & Bassett Whole Allspice
- 1 teaspoon Morton & Bassett Cardamom
- ¼ cup butter, softened
- 1½ cups water
- ½ cup dark rum
- ½ teaspoon salt
- Whipped cream, optional

In a mixing bowl, combine ¼ cup of milk with the instant yeast. Let rest for 5-7 minutes before adding remaining milk, egg, egg yolk, flour, 1½ teaspoon sugar, and salt. Mix until a sticky dough begins to form. Add butter, mix until incorporated, and cover with plastic wrap. Let rest for 45-60 minutes, or until the batter has doubled in size. While the dough rises, prepare the rum simple syrup. Combine sugar, water, M&B Whole Allspice, M&B Cardamom, and M&B Pure Almond Extract in a pot. Bring to a soft boil and remove from heat when all sugar is dissolved. Add rum and allow to cool. Strain out whole spices and discard. Preheat the oven to 400°F. Punch the dough down to deflate it. Pour 1 tablespoon of batter into a buttered mini muffin pan. Let rise for 15 minutes before setting in the oven. Bake for 15 minutes. Serve babas while still hot, topping with whipped cream. Drizzle spiced rum simple syrup, fully saturating each baba.

Servings: 8 | Active Time: 30 minutes | Total Time: 1 hour 45 minutes



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