

BÁBOVKA

INGREDIENTS :

7 oz caster sugar
1 tbsp. vanilla sugar
9 oz butter
6 egg yolks
9 oz whipping cream
10.5 oz flour
1 heap tsp. baking powder
pinch of salt
zest of one lemon
3.5 oz chocolate, grated
3.5 oz walnuts, ground
4 tbsp Czech rum (you can use amaretto instead)
6 egg whites

1. Preheat oven to 160C/320F.
Grease the form with butter
and sprinkle with flour.

2. In a large bowl, whisk sugar,
butter and egg yolks properly.
Stir in cream and whisk again.
Grandma does this by hand.
Can you?

3. Sieve the flour, add baking
powder and salt and add in the
egg mixture.

4. Add lemon zest, grated
chocolate, ground nuts, rum,
and mix thoroughly.
Add raisins.

5. Whisk egg whites
and carefully fold them
into the mixture.

6. Put it all in the form and bake
for about 45 minutes.
Use skewers to see if it is cooked
through. Switch off the oven but
leave the cake in for another
15 min, then remove it and let it cool.

7. Dusting with powdered sugar
and singing of the Czech anthem
during service optional.

