



{ **Babas au Rhum** } from *Julia Child et al and Mastering the Art of French Cooking*

*Note:* I baked the bread in a larger than recommended mould. Typically the cylindrical baba mould holds about 100ml of fluid, and is roughly 5cm or 2 inches in diameter and depth – much narrower and smaller than the mould I used.

{ **Pâte à baba et babas** }

**\* Ingredients \***

60g butter

10g dry active yeast