

**BABKA (WALNUT CROWN CAKE)**  
**SOURCE: SAVEUR 4/02 (Prague's Cafe Slavia)**

**INGREDIENTS:**

|  |                              |
|--|------------------------------|
| 2 1/4 C all purpose flour                    | 2 C powdered sugar, sifted   |
| 2 TBS golden rum (more if needed)            | 2 tsp baking powder          |
| Pinch salt                                   | 1 TBS water (more if needed) |
| 5 large eggs, separated, at room temperature |                              |
| 1 1/2 C sugar                                | 3/4 C vegetable oil          |
| 1 tsp vanilla extract                        | Grated zest of 1 lemon       |
| 1/2 C coarsely chopped walnuts               | 2/3 C milk                   |
| 1/2 C raisins                                |                              |

**DIRECTIONS:**

**CAKE**

Put rack in center of 350° F pre-heated oven. With cylinder-shaped pastry brush, butter inside of 10" Gugelhupf mold (or fluted or bundt cake pan). Coat with flour - tap out excess.

Sift flour, baking powder & salt together. Beat egg yolks, sugar, oil, vanilla & lemon zest in medium bowl with electric mixer on high speed till well combined - beat in half of the milk, then half of the flour - repeat with rest of milk & flour.

In another medium bowl, using clean beaters, beat egg whites just till they form stiff peaks. Stir about 1/4 of whites into batter - then fold in remaining whites.

Combine walnuts & raisins - spread about 1/3 of the batter in the pan. Sprinkle with half the walnut mixture, leaving about 1/2" of the batter visible around edges of pan (if walnuts & raisins touch edges of pan, they could burn during baking). Cover with half of the remaining batter - then sprinkle with remaining walnut mixture - then spread with remaining batter.

Bake till golden brown & toothpick comes out clean (50-60 minutes). Cool 10 minutes in pan on wire rack - turn out onto rack & cool completely.

**GLAZE**

In medium bowl, whisk sugar, rum & water till it is the consistency of heavy cream, adding more water if needed. Place cake on wire rack set over a jelly-roll pan - slowly pour glaze over cake to coat completely, using metal spatula to help spread & coax glaze. Let stand till glaze sets.