

Magdalena Roze's Polish Babka Bundt Cake



Preparation time:	70 mins
Serves:	8 people
User Rating:	★★★★☆

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Journalist, meteorologist and cookbook author Magdalena Roze likens her partner Darren Robertson to a human version of Google for cooks that's available to her at all times, making cooking together so much fun.

"We love cooking together and collaborating; he's a trained chef but I think I've taught him that dishes don't have to be complicated to be delicious and that's why we work so well together in the kitchen at home. I'm always conscious that the food we feed our kids has to be delicious, nutritious and quick to whip up," says Magdalena.

"Darren and I are partners in crime in the kitchen so when we recreated my mum's velvety Bundt cake, which we call a Babka in Polish, it was a hit! We put our own spin to it as mum's version is usually yeasted and I've added some sour cream to it. We love to get the kids involved as well with parts like cracking the eggs, but Darren likes to say that he enjoys that bit too because he's a bit like a kid sometimes



Ingredients

- 3 tbsp breadcrumbs, for dusting
- 2 tbsp unsalted butter, softened, for greasing
- 4 eggs, room temperature
- 200g caster sugar

- 1 cup (160g) plain cake flour*
- 1/2 cup (90g) potato flour*
- 1 1/2 teaspoon baking powder
- 200g unsalted butter, melted and cooled
- Juice and zest of 1/2 lemon
- 100g sour cream, room temperature
- 1 1/2 teaspoons vanilla extract

Glaze

- Juice of 1-2 lemons
- 225g icing sugar

Method

1. Preheat the oven to 170 degrees conventional (or 150 fan forced).
2. Grease a 10 cup Bundt tin with butter, taking care to coat every curve and crevice, and dust with breadcrumbs.
3. Beat the eggs and sugar in a stand mixer on medium speed for around 10mins until pale and creamy.
4. Meanwhile melt the butter in a small saucepan and set aside to cool.
5. In another bowl, sift the flours and baking powder. When the sugary eggs are ready, gently combine with a wooden spoon in two batches.
6. Put the sugary eggs & flour mixture back on the stand mixer. Combine the melted butter with lemon juice and zest and add into the batter, beating slowly between each addition.
7. Add the vanilla to the sour cream and also beat into the batter until just combined.
8. Pour the batter into the tin and give it a few taps to make sure it fills the mold evenly.
9. Bake in the oven for 35-40 minutes, or when a skewer comes out clean. Allow to cool in the Bundt tin before turning out carefully onto a plate.
0. For the glaze, simply mix the lemon juice with icing sugar until smooth and shiny. Add very small amounts of lemon juice to the icing sugar at a time and test the consistency after each addition before adding more. It needs to be pourable but able to hold its own weight so almost as thick as a whipped cream.
1. Drizzle the babka with glaze and enjoy.

Notes

*Cake flour is a lower protein flour than bread flour and gives a much better result when baking cakes.

*In Australia, potato flour and potato starch are the same thing. Most items will say “potato starch” rather than “potato flour” on the packaging.



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a ***Meal to Remember*** with your family or friends at home. To see the whole collection click [here](#).

