



FARMERS MARKET

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Maple Bundt Cake

Serves 10

Ingredients

2 cups all-purpose flour, plus more for dusting
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 sticks (12 tablespoons) unsalted butter, room temperature, plus more for pan
1/2 cup packaged dark-brown sugar
2 large eggs
1/2 cup plus 2 tablespoons pure maple syrup, plus more for drizzling
2 teaspoons pure vanilla extract
1 cup sour cream
1/2 cup heavy cream

Preheat oven to 350 degrees. Butter a 10-inch Bundt pan. Dust with flour, and tap out excess. Whisk together flour, baking powder, baking soda, and salt.

Beat butter and sugar with a mixer on medium-high speed until fluffy, 3 to 4 minutes. Add eggs, 1 at time, beating well after each addition. Beat in 1/2 cup maple syrup and the vanilla. Add flour mixture in 3 additions, alternating with the sour cream, beating until just combined after each addition. Scrape batter into prepared pan.

Bake until golden brown and a toothpick inserted into center of cake comes out clean, 35 to 40 minutes. Let cool in pan on a wire rack for 15 minutes. Invert onto rack to cool completely.

Just before serving, beat cream with a mixer or a whisk until soft peaks form. Add 2 tablespoons maple syrup, and beat until soft peaks return. Spoon whipped cream over cake, and drizzle with maple syrup. Serve immediately.

Credit: Martha Stewart Living