

Maple Cake (Pouding Chomeur)

Ingredients:

- 1 cup maple syrup, preferably dark amber
- 1 cup heavy whipping cream
- 1 tsp. table salt, divided
- 1¼ cup (677 grams) AP flour
- 3 Tbsp. sugar
- 1½ tsp. baking powder
- 2/3 cup milk
- 2 eggs, room temperature
- ½ tsp. vanilla extract
- 6 Tbsp. unsalted butter, melted

Steps:

1. Adjust the oven rack to 6 inches from the top of the oven and preheat to 375 degrees.
2. Combine the syrup, cream and ½ tsp. of the salt in a medium saucepan. Over medium heat, warm until simmering, about 5 minutes.
3. Off heat, whisk to combine and then transfer to a heatproof 2 cup measuring cup. Set aside.
4. In a large bowl, combine flour, sugar, baking powder and remaining salt.
5. In a smaller bowl whisk milk, eggs and vanilla until combined. Whisk this mixture into the flour mixture until combined.
6. Add melted butter and whisk until smooth.
7. Transfer batter to a square 8-inch glass baking dish and spread into an even layer. Place this dish on a rimmed baking sheet to catch any overflow during cooking.
8. Using an inverted large spoon (rounded side up), place the tip of the spoon into a corner of the baking dish and slowly pour the syrup mixture over the spoon. The idea is to flood the top of the batter without disturbing the surface.
9. Bake until deep golden brown and a toothpick inserted into the middle of the cake comes out clean. About 30 – 35 minutes.
10. Let the dish cool for about 10 minutes on a wire rack. When serving, invert each scoop since the sauce will be on the bottom. Top each piece with whipped cream or crème fraîche.