

Maple Syrup Cake

Cooking Time: 35 minutes

Cake Ingredients:

- 1/2 cup (250 mL) butter
- 1/4 cup (50 mL) brown sugar
- 2 eggs
- 2 cups (500 mL) all purpose flour
- 3 tsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) cinnamon
- 3/4 cup (175 mL) Ontario Maple Syrup
- 1/4 cup (50 mL) milk

Icing:

- 1/4 cup (50 mL) Ontario Maple Syrup
- 2 tbsp (25 mL) butter
- 1 cup (250 mL) icing sugar
- 1/8 tsp (0.5 mL) ginger

Preparation:

To make cake, cream butter and brown sugar. Add eggs, one at a time. Beat well. Combine flour, baking powder, salt and cinnamon. Combine maple syrup and milk. Add dry and liquid ingredients to the creamed mixture alternately. Beat well after each addition. Pour batter into greased and floured 9-inch (23 cm) square pan. Bake at 350°F (180°C) for 35 minutes, or until toothpick inserted in centre of cake comes out clean. Let cake cool completely before icing.



To make icing, combine maple syrup and butter in small saucepan over medium heat to melt butter. Beat in icing sugar and ginger. Cool completely, stirring occasionally, until icing is thick and spreadable. Spread over cooled cake.