

Maple Pouding Chômeur



A Québécois classic: traditional pouding chômeur, which translates to “poor man’s pudding.”

A soft cake that bakes in a warm maple cream sauce; sweet, cozy, and absolutely irresistible.



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INGREDIENTS

For the Maple Sauce

- 1½ cups pure maple syrup
- 1½ cups heavy whipping cream
- ½ tsp kosher salt

For the Cake Batter

- 1½ cups all-purpose flour
- 2 tsp baking powder
- ½ tsp kosher salt
- ¾ cup milk
- 1 tsp vanilla extract
- ½ cup butter, softened
- 1 cup granulated sugar
- 2 eggs



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DIRECTIONS

1. Preheat oven to 400°F with rack in the middle. Butter a 9 × 13-inch baking dish.
2. **Make the maple sauce:** In a medium saucepan, whisk together maple syrup, cream, and salt. Bring to a boil, then simmer for a few minutes, whisking occasionally. Pour into the prepared baking dish.
3. **Prepare the batter:** In one bowl, combine flour, baking powder, and salt. In another, combine milk and vanilla.
4. Beat butter and sugar until light and fluffy. Beat in eggs one at a time. On low speed, gradually add the dry ingredients, followed by the milk mixture. Mix just until combined.
5. Spoon the batter carefully and evenly over the hot maple sauce.
6. Bake 30–45 minutes, until golden brown and bubbling around the edges. A toothpick inserted into the centre should come out clean.

