

Blue Ribbon Maple Cake

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Why the Recipe is Special

This was the first recipe I ever used with REAL Vermont Maple syrup after my first trip to Vermont with my husband. Once we moved here, I started making it on a regular basis and adapting it along the way. Eventually I submitted it to Addison County Fair & Field Days Sugarhouse Maple Products Contest and it won the Best in Class Rosette for the Maple Specialty category. It is now a family favorite.

Ingredients

Cake

1 cup (2 sticks) unsalted Cabot butter, room temperature, plus more for pan
2 1/2 cups King Arthur all-purpose flour, plus more for pan
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon coarse salt
3/4 cup pure Vermont maple syrup
1/2 cup granulated sugar
2 large farm eggs
1 teaspoon vanilla extract
3/4 cup Cabot sour cream

Icing

1/2 cup pure maple syrup (the darker the better), plus more if needed
4 tablespoons unsalted Cabot butter, melted
2-3 cups confectioners' sugar, plus more if needed

Directions

Butter and flour a 9 x 13 inch pan.

Preheat oven to 350 degrees.

Cake:

In a medium bowl, whisk together flour, baking powder, baking soda, and salt.

With an electric mixer on medium speed, beat butter, maple syrup and granulated sugar until pale and fluffy, 3 to 5 minutes.

*Add eggs, one at a time, beating well after each addition; mix in vanilla.

Reduce mixer speed to low. Add flour mixture in 3 batches, alternating with 2 batches of sour cream; beat until just combined.

Transfer batter to prepared pan; smooth top with an offset spatula. Bake until a cake tester comes out clean, about 40 minutes. Transfer pan to a wire rack to cool 10 minutes. Turn out cake onto rack to cool completely.

Icing:

Combine maple syrup and melted butter in a bowl.

Sift in confectioners sugar, and whisk until combined.

Adjust consistency with more syrup or sugar, if necessary.

Spread maple icing over top of cake and let set, at least 15 minutes, before serving.