

Maple Ginger Cake with Maple Glaze

Ingredients

- 2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt
- 3 tsp ginger
- 2 tsp cinnamon
- ½ tsp cloves
- ½ tsp nutmeg
- ½ cup butter, softened
- ⅔ cup lightly packed brown sugar
- 1 cup maple syrup
- 1 cup sour cream (full fat)
- 2 eggs

Instructions

Preheat oven to 350°F. Grease pans. Sift together first 8 ingredients into a large bowl. Add ½ cup butter, brown sugar, maple syrup and ⅔ cup of the sour cream. Mix for 2 min at medium speed or 300 strokes by hand. Add remaining sour cream (½ cup) and 2 eggs. Beat for two more minutes.

Bake at 350°F for 30 to 35 minutes or until cake springs back when lightly touched. Cool 5 minutes and remove from pan. Poke holes in cake and pour ½ cup maple syrup over cake.

Maple Glaze

- 2 cups icing sugar
- 1 to 2 tablespoons dark maple syrup

Put 2 cups icing sugar in a bowl. Add maple syrup until desired consistency is reached. Pour over cooled cake.

Share your baking with us #MUSmaple

