

Cake Time

Maple Ginger Cake

Recipe submitted by Stuart Wilkes

Serves 10 people

Ingredients

285g cake flour
5g baking powder
5g baking soda
2g salt
5g ground ginger
5g ground cinnamon
1g ground cloves
2g ground nutmeg
100g shortening
145g packed brown sugar
235ml real maple syrup
155g sour cream
2 eggs
75g sour cream

Method

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake layer pans.

Sift together into a bowl; cake flour, baking soda, baking powder, salt, ginger, cinnamon, cloves, and nutmeg. Add the shortening, brown sugar, maple syrup, and 2/3 cup sour cream. Beat for 2 minutes with an electric mixer set at medium speed. Beat in the eggs and 1/3 cup sour cream and mix for another 2 minutes. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until cake springs back lightly when touched. Cool for 5 minutes, then remove from pans and continue cooling.

Additional comments

This is a great recipe in the USA where maple syrup runs in March.

