



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Maple Pudding Easter Cake**

Preheat oven 350°F

### **CAKE:**

1 cup flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup milk  
2 tablespoons butter, melted  
1 teaspoon vanilla

### **The Steps:**

- Sift dry ingredients into a medium sized bowl
- Stir wet ingredients together in a separate bowl then add to dry ingredients.
- Stir by hand until well mixed.
- Place batter in a round baking dish

### **PUDDING:**

1 cup whipping cream  
1 cup maple syrup

### **The Steps:**

- Place cream and maple syrup in a small sauce pan over medium high heat and bring to just before a boil.
- Gently pour hot liquid over cake batter.
- Place cake in the oven for 40 minutes.
- Cake is done when a toothpick inserted into just the cake comes out clean.
- Allow to cool then serve inverted on individual plates.

**THE LOVE:** Bake on the lowest level in your oven.