

# Maple Cake

2 1/4 cups flour  
3 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 cup packed brown sugar  
2 eggs  
1 cup maple syrup  
1/2 cup soft butter (salted or unsalted)  
1/2 cup hot water



1

Grease and flour two 8-inch round cake pan or place cupcake liners in a cupcake pan. You can also use other pan sizes, but you will need to adjust the cooking time accordingly.

2

In a large bowl, combine flour, baking powder, baking soda, salt and brown sugar. Stir the mixture well by hand.

3

In the same bowl, add the eggs, maple syrup, butter and hot water. It is better to take cold water and warm it in the microwave rather than taking it hot directly from the tap. Mix well with an electric mixer until the dough is smooth.

4

Pour the batter into the pans and put in a preheated oven at 375 °F. Bake for 20 to 25 minutes if they are in 8-inch pans or for 15 minutes if they are cupcakes.

Cooking time may vary depending on the type and size of pans used and the characteristics of your oven. Cooking time will be reached when a toothpick inserted in the center comes out dry. Wait until the cake has cooled before icing it.

