



# maple pecan bundt cake

## For the Filling

- 1 c. all-purpose flour
- 2 T. butter, softened
- 1 ¼ c. chopped pecans
- ½ c. grade B maple syrup
- ½ t. cinnamon

## For the Cake

- 2 c. all-purpose flour
- 1 t. baking soda
- 1 t. baking powder
- 9 T. butter, softened
- ¾ c. superfine sugar
- 2 eggs
- 1 c. sour cream

- 1) To make the filling, place the flour in a medium bowl and cut the butter into the flour using your fingers or a fork. Add the pecans, maple syrup and cinnamon and mix to form a sticky paste. Set aside.
- 2) Preheat your oven to 350°F. Sift together flour, baking soda and baking powder. Cream together butter and sugar until light and fluffy. Beat in eggs, then add flour mixture. Beat until incorporated and then fold in sour cream. The batter will be thick and sticky.
- 3) Grease a bundt pan and spoon a little more than half the batter into the pan. Spread the batter up the sides and funnel about an inch – you're creating a little indentation in the batter to keep the filling from leaking out. Spoon the filling into the indentation as evenly as you can. Cover carefully with remaining batter and smooth out the top.
- 4) Bake for 30-35 minutes until golden brown. Remove from oven and cool for 15 minutes in the pan, then turn out onto a rack and cool completely. Dust with powdered sugar to serve.

## TIPS:

Grade B maple syrup is darker and more flavorful than Grade A syrups, which results in a stronger maple flavor here in the cake.

Superfine sugar is often used in cake baking to yield lighter, more tender results. If you don't have superfine sugar (or don't want to buy it for just one recipe) plus regular granulated sugar a few times in a food processor to grind it more finely.