



Your one-stop **Canuck Shop!**



## **MAPLE SYRUP CAKE**

1/3 cup shortening  
1/2 cup sugar  
3/4 cup **Maple Syrup**  
2 1/4 cups sifted cake flour  
1 tablespoon baking powder  
1/4 teaspoon salt  
1/2 cup milk  
3 egg whites  
Maple Icing (recipe follows)  
3/4 cup chopped walnuts

**CREAM** the shortening and sugar. Stir in maple syrup. Add sifted dry ingredients alternately with milk. Beat egg whites until stiff, but not dry. Fold into mixture.

**TURN** onto greased 23cm square pane lined with wax paper (or parchment). Bake in preheated 180C oven for 45-50 minutes. Turn out onto cooling rack, remove the paper and cool.

**SPREAD** top and sides of cake with the maple icing; sprinkle with chopped nuts.

### **MAPLE ICING**

2 cups **Maple Syrup**  
Pinch of salt  
2 egg whites

**BOIL** maple syrup until it spins a thread (110C on candy thermometer).

**POUR** slowly over the stiffly beaten salted egg whites, beating constantly with hand mixer or wire whisk. Continue beating until mixture is stiff enough to stand up in soft peaks.

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