

Gâteau de Sirop

Ingredients:

2 ½ cups all purpose flour
1 tsp baking powder
1 tsp ground cinnamon
½ tsp ground nutmeg
1 stick unsalted butter at room temperature
1 cup (packaged) dark brown sugar
3 large eggs
1 ¾ cups 100% pure cane syrup, Steen's
¾ cup evaporated milk
¼ cup sour cream
1 ½ cups chilled heavy whipping cream
Additional 100% pure can syrup
Powdered sugar if desired

Preparation:

Preheat oven to 350°F

Butter and flour a 13x9x2 inch metal baking pan.

Sift flour, baking soda, cinnamon, nutmeg, and 1 teaspoon salt into medium bowl. Using electric mixer, beat butter in large bowl until smooth. Add sugar and beat until blended. Beat in eggs, 1 at a time. Beat in 1 ¾ cups cane syrup, then evaporated milk and sour cream (batter may look curdled). Add dry ingredients and stir to mix.

Transfer cake batter to prepared pan.

Bake cake until tester inserted into center comes out clean, about 50 minutes. Cool cake in pan on rack. **THE CAKE CAN BE MADE 1 DAY AHEAD.** Cover pan tightly with foil and store cake at room temperature.

Beat cream in medium bowl until peaks form. Cut cake into squares. Place on plates.

Spoon whipped cream alongside, drizzle with additional syrup.

Dust with powdered sugar if desired.