



MAPLE & MACADAMIA CAKE

Image courtesy of Denise Evans

We recently celebrated a birthday in store and usually when that happens there is always a bit of suspense to see what cake will be made and by whom. The cakes are of course always tailored to suit the person we are celebrating. This time round the baker/chef extraordinaire Denise combined the flavours of maple and macadamia nuts with the richness of brown sugar and organic butter to make a super sweet and delicious cake that was certainly enjoyed by all (well all except myself who struggles with dairy), but certainly as far as I could see from the empty plate - its a goodie.

Preparation time: 20 mins

Cooking time: 55 minutes

Ingredients:

250 grams unsalted butter (chopped and softened)

3/4 cup soft brown sugar - plus 2 tablespoons extra

1/3 cup maple syrup - plus 1 tablespoon extra

1 cup chopped raw macadamias

2 eggs

1/2 cup milk

1 1/2 cups organic unbleached (white) self raising flour

1/2 cup organic unbleached plain flour

Method:

Heat the oven to 180°C

Use butter or oil to smooth your cake tin and then fill with baking paper lining the base and sides. Place 60 grams of the butter, 2 tablespoons of brown sugar and 1 tablespoon of maple syrup in a small bowl and mix together until light and creamy.

Spread the creamy mix evenly over the base of the tin sprinkle with the chopped macadamia nuts.

Combine the remaining butter, brown sugar and maple syrup with the eggs and milk in a bowl. Mix for 1 minute or until well combined.

Add the sifted flour and mix again until the mixture is smooth and creamy (an electric mixer works well).

Pour the mixture into the tin and smooth the surface.

Bake for approx 50-55 minutes or until the skewer comes out clean from the centre of the cake.

Set aside for 10 minutes before turning onto a wire rack to cool.

Enjoy....

Inspiration:

Serve with fresh whipped coconut cream or cream.