



Maple Ginger Cake

Submitted by: Kay Adams-Fleig

From:

Yield: 9x13 cake pan

Prep time: 20 minutes

Total time: 60 minutes

Ingredients

Cake

½ cup butter, softened

2 eggs

1 ½ cup pure maple syrup

1½ cup dairy sour cream

3 cups flour

2 tsp baking soda

1½ tsp ground ginger

½ tsp salt

Frosting

3 Tbsp. pure maple syrup

2 Tbsp butter, softened

1 Tbsp. dairy sour cream

2½ cups powdered sugar

(1 tbsp milk can be added for desired spreading)

Directions

Preheat oven to 350°. Grease and flour a 13x9x2 baking pan.

CAKE: Cream butter until light and fluffy. Beat in eggs, syrup and sour cream. Beat in flour, soda, ginger and salt and pour into prepared baking pan. Bake until wooden pick put in the middle comes out clean, about 30-40 minutes (test at 30 minutes). Cool.

FROSTING: Beat syrup, butter and sour cream in small mixing bowl. Beat in powdered sugar gradually until right consistency for your preference.

Note from Kay: This is an old recipe, so I think the word 'beat' meant what my Grandmother did with her wooden beating spoon.

Also, it freezes well!

