2019 Addison County Fair & Field Days

Maple Trifle (Submitted by Jill Rainville)

Ingredients:

Best of Class

Maple Cake
2 ¼ cups all-purpose flour
2 ¼ tsp baking powder
¾ tsp salt
¾ cup unsalted butter, room temperature
½ cup maple sugar
3 large eggs, room temperature
1 ½ tsp vanilla
1 cup maple syrup, room temperature
¼ cup maple liqueur or whole milk

Maple Streusel
1 cup all-purpose flour
1 cup maple sugar
6 tbsp unsalted butter, melted

Maple Pudding
1 cup heavy cream
1 cup maple syrup
1 tbsp flour
1 tbsp butter
1 shake of salt

Instructions:

Maple Cake -
1. Preheat oven to 350°. Grease and flour three 6" (or two 8") cake rounds and line with parchment paper
2. In a medium bowl, whisk flour, baking powder, and salt until well-combined. Set aside.
3. In a measuring cup, combine maple syrup and maple liqueur (or milk).
4. Using a stand mixer fitted with a paddle attachment, beat butter and sugar on medium-high until pale and fluffy (approx. 3 minutes). Reduce speed and add eggs one at a time fully incorporing after each addition. Add vanilla.
5. Alternate adding flour mixture and maple mixture, beginning and ending with flour (3 additions of flour and 2 of maple). Fully incorporating after each addition.
6. Bake for 30-35 mins or until a toothpick inserted into the center comes out mostly clean.
7. Place cakes on wire rack to cool for 10 mins then turn out onto wire rack.

Maple Streusel –
8. Preheat oven to 350°.
9. Whisk flour and maple sugar in a medium bowl.
10. Add enough melted butter so that the mixture starts to clump.
11. Spread on a parchment-lined baking sheet and bake for approx. 8 mins.
12. Cool completely. Break streusel apart if needed. Save a little for top.

Maple Pudding –
13. Mix all ingredients together until mixture begins to thicken.
14. Cool.

Maple Trifle –
15. Whip heavy cream with maple syrup to sweeten.
16. Layer ½ cake cubed, ½ pudding, ½ streusel, ½ whipped cream.
17. Repeat layers.
18. Top with extra streusel.