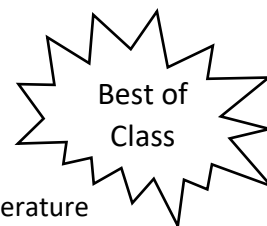


2023 Addison County Fair & Field Days

ACMSA Maple Contest Recipes

Maple Cupcakes (Submitted by Plouffe Lane Maple / Michelle Lussier)



Ingredients:

Maple Cake:

- 2 ¼ cups all-purpose flour
- 2 ¼ teaspoons baking powder
- ¾ cup salted butter, room temperature
- ½ cup light brown sugar
- 3 large eggs, room temperature
- 1 ½ teaspoons vanilla
- 1 cup maple syrup, room temperature
- ¼ cup maple syrup, room temperature

Maple Cream Cheese Frosting:

- 1 cup (8 ounces) cream cheese, room temperature
- 1 cup (2 sticks) salted butter, room temperature
- 2 teaspoons maple flavor
- 1 teaspoon vanilla extract
- 4 cups powdered sugar

Instructions:

Maple Cake –

1. Preheat oven to 350°.
2. In a medium bowl, whisk flour and baking powder together. Set aside.
3. In a measuring cup, stir together 1 cup maple syrup and milk. Set aside.
4. In the bowl of a stand mixer fitted with a paddle attachment, mix butter and sugar on medium-high speed until light and fluffy (about 3 minutes).
5. Turn speed to low and add eggs, one at a time, beating well after each addition.
6. Add vanilla and mix until combined. Scrape down the sides of the bowl as necessary.
7. Alternate adding flour mixture and maple mixture, beginning and ending with flour (3 parts flour and 2 parts maple). Mix well after each addition.
8. Bake for 20 minutes or until a toothpick inserted in the center comes out with no crumbs.
9. Let cupcakes cool completely. Prepare frosting.

Maple Cream Cheese Frosting –

1. In the bowl of a stand mixer with a paddle attachment, beat the butter and cream cheese together on medium-high speed until light and fluffy, about 2 minutes.
2. Add the maple extract and vanilla extract and beat until combined, about 1 minute more.
3. With the mixer on low, slowly add in the confectioners' sugar and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl if necessary.
4. Frost cupcakes.
5. Drizzle with remaining syrup.