

Pudding Chomeur A La Lavallée

For the liquid:

- 1 1/2 cup water
- 1 cup Nova Scotia Maple Syrup
- 1 1/2 cup brown sugar
- 1 tbsp flour

Mix all the ingredients in a pot and bring to a boil. Pour into a deep cake pan or pudding pan.

Cake:

- 1/2 cup unsalted butter
- 1 cup white sugar
- 2 eggs
- 1 1/2 cup flour
- 2 1/2 tsp baking powder
- 3/4 cup milk
- pinch of salt
- splash of vanilla

Cream the butter and sugar together; add the eggs one at a time. Add flour and baking soda, then milk, vanilla and salt. Pour batter over the liquid and bake in a 375F oven for 30-40 minutes.