

Maple Cake with Maple Syrup Frosting

Servings : 10

Amount	Measure	Ingredient - Preparation Method
		cake
3	cups	all-purpose flour
1	tablespoon	baking powder
1	teaspoon	salt
1/2	cup	unsalted butter - room temp
2	tablespoons	solid vegetable oil - room temp
2	cups	pure maple syrup - grade b
3	large	egg yolk
1	large	egg
1 1/4	cups	whole milk
1	cup	walnut - toasted and coarsely chopped
		frosting
3	cups	powdered sugar
8	ounces	cream cheese - room temp
1/2	cup	unsalted butter - room temp
2	tablespoons	pure maple syrup - grade b
		toasted walnut halves

Position rack in center oven and preheat to 325. Butter two 8 inch cake pans with 2 inch high sides. Line bottom of pans with parchment paper; butter parchment. Dust pans with flour; tap out excess. Sift 3 cups flour, baking powder, and salt into medium bowl. Using electric mixer, beat butter and shortening in large bowl until light and fluffy. Add maple syrup and beat until smooth, about 3 minutes. Add egg yolks and egg 1 at a time, beating until well blended after each addition. Beat in flour mixture in 3 additions alternatively with milk in 2 additions. Fold in walnuts. Divide batter equally between pans; smooth tops.

Bake cakes until done, 50 to 55 minutes. Cool cakes in pans on racks 20 minutes. Run knife around to loosen. Invert onto racks; remove parchment. Cool completely.

Sift powdered sugar into medium bowl. Using electric mixer, beat cream cheese and butter in large bowl until smooth. Add powdered sugar and maple syrup and beat until just smooth.

Using serrated knife, trim off domed top of each cake, creating flat surface. Place 1 cake layer, trimmed side up, on platter. Spoon 1 cup frosting in dollops over top of cake layer; spread evenly to edges. Top with 2nd layer, trimmed side down. Spread frosting over top and sides. Arrange walnut around top edges of cake.