

Sour Cream Maple Cake with Lemon Glaze

Servings : 10

Amount	Measure	Ingredient - Preparation Method
		cake
		nonstick vegetable oil spray
2	cups	all-purpose flour
22	teaspoons	baking powder
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1 1/3	cups	sour cream
1/4	cup	pure maple syrup
1/2	cup	walnuts - toasted and chopped
1/4	cup	maple sugar
1 1/3	cups	maple sugar
1/4	teaspoon	ground cinnamon
13	tablespoons	butter - cut into pieces and room temp
2	large	egg
2	teaspoons	vanilla extract
		glaze
1 1/3	cups	powdered sugar
3	tablespoons	sour cream
1	tablespoon	pure maple syrup
1 1/2	teaspoons	fresh lemon juice
1	teaspoon	vanilla extract
1/2	teaspoon	grated lemon peel
		whipped cream

Preheat oven to 350. Butter 9 inch bundt pan, then spray with nonstick spray. Combine flour, baking powder, baking soda, and salt in medium bowl. Whisk sour cream and maple syrup in another medium bowl. Mix walnuts, 1/4 cup maple syrup, and cinnamon in small bowl.

Using electric mixer, beat butter and remaining 1 1/3 cups maple sugar in large bowl until fluffy. Gradually beat in eggs and vanilla, occasionally stopping to scrape down sides of bowl. Add flour mixture in 3 additions, alternating with sour cream mixture in 2 additions. Transfer 2/3 of batter to pan. Sprinkle with walnut mixture. Pour remaining batter into pan.

Bake until done, about 55 minutes. Cool 20 minutes. Turn onto rack and cool completely.

Glaze: Whisk first 6 ingredients in medium bowl to blend. Let stand until thickened, about 30 minutes. Pour over cake.