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# Montreal Maple Pudding Cake (Pudding Chomeur)

Phillis Carey cooking class, 2015



**1 1/4 cups maple syrup, Grade A Amber preferred (do NOT substitute breakfast syrup)**  
**3/4 cup heavy cream**  
**2 teaspoons cider vinegar**  
**1 pinch salt**  
**6 tablespoons unsalted butter**  
**1/3 cup sugar, [my suggestion: use half this amount]**  
**1 large egg**  
**1/2 teaspoon vanilla**  
**1 cup cake flour**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
**8 ounces creme fraiche, or whipping cream**

*Per Serving (excluding unknown items): 605 Calories; 35g Fat (50.5% calories from fat); 4g Protein; 72g Carbohydrate; trace Dietary Fiber; 142mg Cholesterol; 240mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 7 Fat; 3 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## **Servings: 6**

NOTE: This could be prepared in individual ramekins (6-8 ounces each). Would probably take a little less time to bake. Serve each ramekin on a dessert plate.

1. Preheat oven to 350°F. Stir together maple syrup, cream, vinegar and salt in a small saucepan and bring to a boil and immediately remove from the heat.
2. Beat together butter and sugar with an electric mixer until light and fluffy, about a minute. Add egg and vanilla and beat until just combined. Sift flour, baking powder and salt together and fold into the egg mixture just until combined.
3. Pour 1/3 cup of the maple syrup mixture into an 8-inch square glass or ceramic baking dish. Use a pretty dish as you will want to serve this at the table. Spoon the batter into 6 mounds onto the syrup mixture, spacing the mounds as evenly as possible. Pour remaining syrup mixture over and around the mounds.
4. Bake until top is golden and firm to the touch, 25-40 minutes. Serve warm with a dollop of creme fraiche or whipped cream.