



PREP: 25 min
COOK: 45 min
SERVES: 12

Syrupy Vanilla Maple Cakes

Looking for a vanilla cake recipe with a twist? These beautifully light vanilla cakes are infused with a heavenly maple vanilla syrup and are perfect served with cream and a hot cup of tea. Our syrupy vanilla maple cake recipe is quick and easy to make and combines the delicate fragrance of Queen Vanilla Bean Paste with the complex maple flavours of Queen Pure Maple Syrup to deliver one of our favourite vanilla cake recipes!

Ingredients

Syrup

$\frac{3}{4}$ cup (180ml) water
 $\frac{1}{4}$ cup (60ml/80g) Queen Pure Maple Syrup
1 cup (220g) caster sugar
1 cup (160g) brown sugar
3 tsp Queen Vanilla Bean Paste

Method - Syrup

STEP 1

Prepare vanilla syrup by combining sugar, maple syrup & water in a small saucepan. Bring to a simmer, stirring until all sugar is dissolved. Add Vanilla Bean Paste and set aside to cool.

Method - Cakes

STEP 1

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Ingredients

Cakes

3/4 cup (120g) brown sugar, lightly packed

115g salted butter, melted

3/4 cup (180ml/245g) Queen Pure Maple Syrup

2 tbsp (20g) custard powder

1 1/3 cup + 1 tbsp (210g) self-raising flour

150ml milk

2 tsp Queen Vanilla Bean Paste

1 large egg, lightly whisked

Method - Cakes

Preheat oven to 180°C (fan forced), grease and line a 12-cup muffin tray. Combine butter, sugar and pure maple syrup in a large saucepan over low heat until sugar has dissolved. Remove from heat, stir in Vanilla Bean Paste and allow to cool for 15 minutes.

STEP 2

Once butter & sugar mixture has cooled, sift custard powder & flour into mixture, followed by milk. Mix until just combined, then add egg and mix until smooth. Use a jug to pour mixture into muffin cases until two thirds of the way up the cake. Bake for 45 minutes until golden and an inserted skewer comes out clean. While cakes are still warm, brush with vanilla syrup. These are ideal served warm with whipped cream.

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