



Woodstock Inn & Resort

Vermont Maple Cake Makes 10, 4-Inch Cakes



Sable Dough Ingredients

4 Cups All Purpose Flour
¾ Cup Sugar
1 ½ Cups + 1 Tbsp Cold Butter

Maple Cake Ingredients

1.5 Cups Packed Brown Sugar
2 ¾ Cup Vermont Maple Syrup
½ Cup + 2 Tbsp Cold Butter
5 Eggs
1/3 Cup All Purpose Flour

Method for Sable Dough

Mix all the ingredients together until a soft dough forms. Roll out and set the dough into the bottoms of 4-inch round forms. Chef recommends a Flexipan. Bake the Sable Dough for 10 minutes at 350 degrees.

Method for Maple Cake

Boil the Vermont maple syrup with the brown sugar, then add the butter. Let the sugar and butter mixture cool. Next, add the eggs and flour. Mix thoroughly. Pour the batter onto the Sable and bake for 30 minutes at 350 degrees in a convection oven, or 375 degrees in a traditional oven. Let the cakes cool and unmold. Enjoy!