



Strawberry Maple Syrup Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake:

1/2 cup butter, softened
1 cup sugar
1 tsp vanilla
2 eggs
1 1/4 cup flour
1 tsp baking powder

Maple Syrup Frosting:

1/2 cup maple syrup
1 egg white, beaten

Fresh strawberries, sliced

Instructions

1. Preheat oven 350°F.
 2. Mix butter and sugar until creamy.
 3. Add vanilla and eggs. Mix well.
 4. Add flour and baking powder.
 5. Pour into a cake pan and bake for 25 minutes.
 6. Boil maple syrup until the consistency becomes threadlike.
 7. Beat egg white until stiff then add to maple syrup.
 8. After cake comes out of the oven, take it out of the pan and let it cool.
 9. Arrange strawberries on cake.
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10. Pour maple syrup mixture on top of the cake.