



# Pouding Chômeur

NIBBLEDISH CONTRIBUTOR

## Ingredients

Cake:

- 1 1/2 cup of Flour
- 1 teaspoon of Baking Powder
- 1/4 cup of Butter or Margarine
- 1 cup of milk
- 1 cup of Sugar

"Maple Caramel" sauce:

- 1 cup of maple syrup or corn syrup
- If using corn syrup, use maple flavouring or map-o-spread added
- 1 cup of brown sugar
- 1 cup of water
- 1/4 cup of butter or margarine melted

## Instructions

Ahh, pouding chômeur. I had this in Québec and it's absolutely delicious. I think it's much more delicious than St. Hubert's! This is my Québécois boyfriend recipe... enjoy.

1. Preheat oven to 325 F.
2. Cream the butter and sugar, set aside.
3. Sift the flour and baking powder.
4. Add the butter mixture and stir.
5. Add the milk and stir with wooden spoon until it's a good cakey batter.

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6. In a greased pan, pour the batter. Set aside.
  7. In a pot, boil the cup of water. Add the melted butter, sugar and corn syrup. Stir and set aside after it boils over.
  8. When the syrup is done, pour it on top of the batter.
  9. Bake for 45 minutes. When the cake is fully baked the caramel should've went underneath the cake.
  10. Serve hot with vanilla ice cream!