

GATEAU DE SIROP

(Cane Syrup Cake)

This recipe is adapted from "The Top 100 Cajun Recipes of All Time," by Trent Angers (Acadian House Publishing, 1940)

1 stick (4 oz.) butter, slightly softened at room temperature, + more for buttering pan
2 c. flour, + more for pan
1/2 c. sugar
2 c. cane syrup, preferably Steen's (see note below), + more for serving
2 eggs
1 t. salt
1/2 t. baking soda
1/2 c. buttermilk
2 t. vanilla extract, optional
1/2 c. coarsely chopped pecans, for serving
whipped cream, for serving

Heat oven to 350 degrees.

Thickly butter and flour a tube pan, large loaf pan or 9X13-inch pan.

In a bowl, combine flour, salt and baking soda (set aside for later).

In a mixer, cream the butter and sugar together until fluffy. Mix in syrup and eggs.

To the bowl of flour, salt and baking soda, add half of this mixture and half the buttermilk to the syrup mixture and mix. Repeat, then mix in vanilla, if using.

Pour batter into prepared pan and bake 350 degrees for 45-60 minutes, until springy to the touch. Cool in pan on rack.

Serve in slices or squares, with a dollop of whipped cream, a sprinkling of chopped pecans and drizzle cane syrup on top.

Yield: 10-12 servings

Note: Steen's syrup is available at www.steenssyrup.com