

GUASTELLO'S VILLAGE MARKET

Fall Spice Cake with Maple glaze

Serves 6 – 8

Ingredients

For the cake:

½ cup regular yogurt (not Greek)
½ cup granulated sugar
½ cup dark brown sugar
3 large eggs
1 ½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 ½ teaspoons cinnamon
¼ teaspoon ground allspice
¼ teaspoon ground cloves
½ cup sunflower oil

For the maple glaze:

½ cup pure maple syrup
6 tablespoons powdered sugar
1 teaspoon vanilla extract

Preheat the oven to 350°F.

Spray an 8-inch (at least 2-inch high) round cake pan with baking spray, rub inside surface of pan with a paper towel to cover evenly with the spray. If your cake pan is lower than 2-inches, use a 9-inch round cake pan). Line bottom of pan with parchment paper and spray parchment paper lightly. Set aside.

In a medium-large bowl, combine the yogurt, sugar, and eggs, and whisk together until well blended.

Add the flour, baking powder, salt and spices and mix until all flour is combined.

Add the oil and stir well. Don't worry, at first it will seem to separate but keep stirring till smooth. Pour the batter into prepared pan.

Bake for 35-40 minutes, until the cake feels springy to the touch and a toothpick or cake tester inserted into the center comes out clean. Be careful not to overbake.

Cool cake on a wire rack for 10 minutes; then turn it out of the pan onto the rack.

For the glaze - Combine the maple syrup, powdered sugar and vanilla in a small bowl and whisk until smooth. With a pastry brush, gently brush the glaze all over the cake. Just keep going over the cake with

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more layers till the glaze is gone. It will seem like a lot at first, but just keep going. Some of it will drip off, but most of it will soak in. Allow cake to cool completely.

Credit: thecafesucrefarine.com