

DINNERLY



Skillet Maple Pudding Cake with Sour Cream



30min



2 Servings

While this cake known as pouding chomeur may be "the poor man's pudding," a bite of this Canadian dessert makes us feel like a million bucks. Maple sauce infuses the batter with sweetness and moisture, then settles into a rich, caramel-like layer on the bottom. Add a creamy element with a dollop of sour cream, and you're in sugary heaven. We've got you covered! (2p-plan serves 6; 4p-plan serves 10—nutrition reflects 1 slice)

WHAT WE SEND

- 8 oz milk ²
- 5 oz dark brown sugar
- 2 (1 oz) maple syrup
- 5 oz granulated sugar
- 5 oz self-rising flour ³
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- kosher salt
- 6 Tbsp unsalted butter, softened ²
- vanilla
- 1 large egg ¹

TOOLS

- small saucepan
- hand-held electric mixer
- 8x8-inch baking dish
- rimmed baking sheet

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

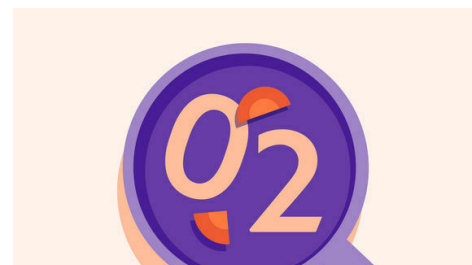
Calories 410kcal, Fat 15g, Carbs 66g, Protein 5g



1. Make sauce

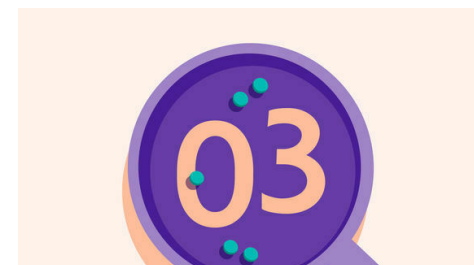
Preheat oven to 375°F with a rack in the upper third.

In a small saucepan, whisk together **milk**, **brown sugar**, **maple syrup**, and $\frac{1}{2}$ **teaspoon salt** until smooth. Add **2 tablespoons butter** and bring to a boil, whisking constantly. Lower heat to medium and simmer, whisking occasionally, until sauce is slightly thickened, 1–2 minutes. Set aside until step 3.



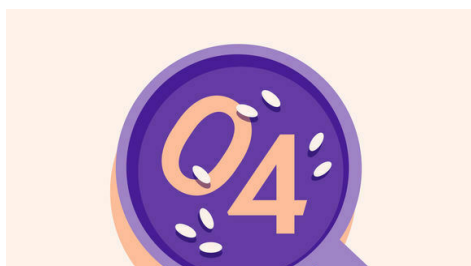
2. Make batter

In a medium bowl, add **4 tablespoons butter**, $\frac{1}{2}$ **cup granulated sugar**, **1 teaspoon vanilla**, and $\frac{1}{4}$ **teaspoon salt**; using an electric mixer, beat on high until fluffy, 1–2 minutes. Add **1 large egg** and mix until smooth. Reduce speed to low and continue mixing while slowly adding **half of the flour**. Add $\frac{1}{4}$ **cup water**, then add **remaining flour**, mixing until smooth.



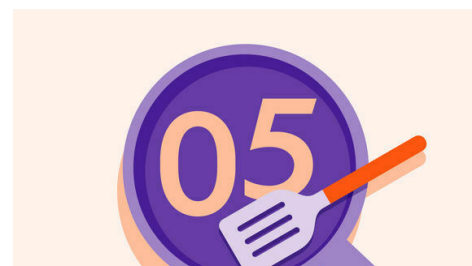
3. Assemble pudding cake

Using **butter** or **cooking spray**, light grease an 8x8-inch baking dish and place on a rimmed baking sheet. Transfer **batter** to baking dish and spread into an even layer. Pour **brown sugar-maple sauce** evenly over top.



4. Bake pudding cake

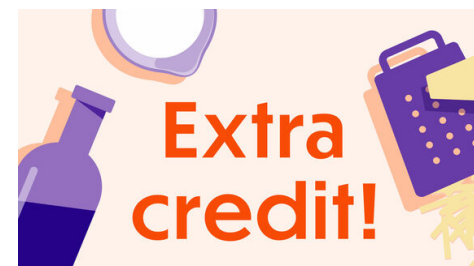
Bake **cake** on upper oven rack until deeply golden-brown and a toothpick inserted in center of cake comes out clean, 30–35 minutes. Let cool on a wire rack for 10 minutes.



5. Finish & serve

Use a serving spoon to scoop **cake** onto plates, inverting each spoonful so **brown sugar-maple sauce** is on top.

Serve **maple pudding cake** with a **dollop of sour cream** over top. Enjoy!



6. Whipped cream

If you're a dairy fanatic like us, add heavy cream and a dash of confectioners' sugar to a cold bowl. Whisk until fluffy and serve alongside your pouding chomeur instead of (or with) the sour cream.