

DINNERLY



Pouding Chomeur: Maple Pudding Cake

with Sour Cream



30min



2 Servings

While pouding chomeur may be "the poor man's pudding," a bite of this Canadian dessert makes us feel like a million bucks. It's signature trick is to pour maple sauce over cake batter—the sauce infuses the batter with its 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!

WHAT WE SEND

- 8 oz milk ⁷
- 5 oz pkg dark brown sugar
- 2 (1 oz) pkts maple syrup
- 5 oz pkg granulated sugar
- 5 oz pkg self-rising flour ¹
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

- kosher salt
- 6 Tbsp unsalted butter, softened ⁷
- vanilla
- 1 large egg ³

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

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

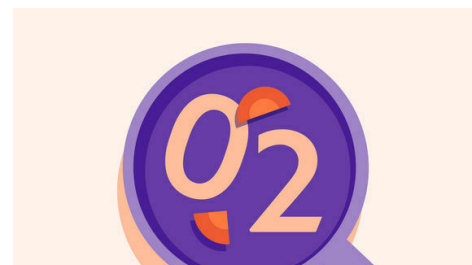
Calories 630kcal, Fat 23g, Carbs 99g, Proteins 8g



1. Make sauce

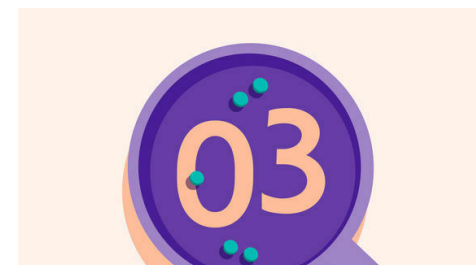
Preheat oven to 375°F with a rack in the upper third.

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.



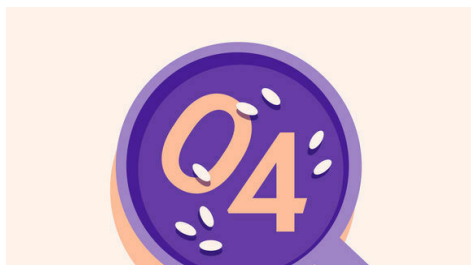
2. Make batter

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.



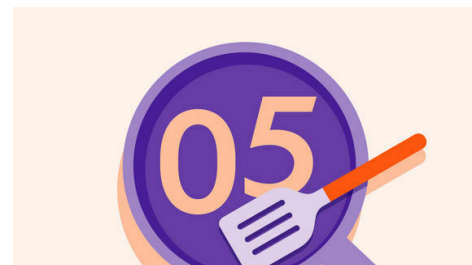
3. Assemble pouding chomeur

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 pouding chomeur

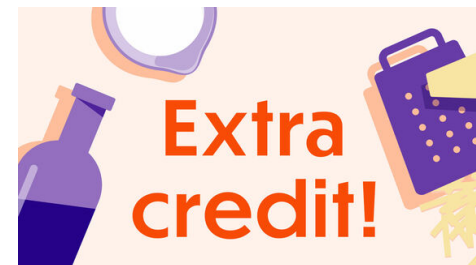
Bake **pouding chomeur** on upper oven rack until deeply golden-brown and a toothpick inserted in center of cake comes out clean, 30–35 minutes. Let cool on a wire rack for 10 minutes.



5. Finish & serve

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

Serve **pouding chomeur** 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.