

Pouding Chômeur Up side down apples, cranberry cake with and maple syrup

Recipe for 4 persons

Description

Traditional Québec recipe, served with maple syrup.

Ingredients

Apple cake

- 290 Gr Flour
- 12 Gr Baking powder
- 200 Gr Sugar
- 140 Gr Butter
- 2 Unit(s) Egg
- 120 Ml Milk
- 1 Unit(s) Golden delicious apple
- 100 Gr Dried cranberries

Sirop

- 425 Gr Brown sugar
- 65 Ml Maple syrup
- 65 Ml 35% cooking cream
- 125 Ml Water

Preparation

- Preparation time **40 mins**
- Preheat your **four** at **350 F°**

Set up

Peel and cut your apples in quarters and in a hot pan add a knob of butter and fry them for 2 minutes then add the cranberries to the apple and butter mixture, make sure you don't over cook the apples in order to keep them crispy. Put the cooked fruit mixture in the bottom of your cake pan.

The cake mixture

Using a mixer, cream the butter and sugar for 8-10 minutes. Add the eggs one by one, ideally at room temperature. Mix the flour with the baking powder then sift the mix. Add the flour mixture and the milk gradually in your mixture. Pour the mixture into the cake mold, to about half its height. Finish by adding your pudding syrup before baking.

The syrup

In a saucepan, make a syrup by bringing to a boil all of the ingredients.

Plating

Serve up side down on a plate with a scoop of vanilla ice cream.

Bon appétit!