Apple Maple Pecan Cake

DIFFICULTY
MEDIUM

SERVES
16

PREP TIME
30 MINUTES

BAKE TIME
75 MINUTES

Ingredients

CAKE
3 cups standard flour
1 tsp cinnamon
1 tsp cardamom
½ tsp salt
1 tsp baking soda
3 eggs
1 cup canola oil
1 cup **Chelsea Soft Brown Sugar**
1 cup **Chelsea Maple Syrup**
1 tsp vanilla essence
3 cups diced tinned apples
½ cup pecans (roughly chopped)
½ cup walnuts (roughly chopped)

MAPLE CREAM CHEESE ICING
75gm butter (cubed and softened)
3 cups **Chelsea Icing Sugar**
1 Tbsp **Chelsea Maple Syrup**
225gm cream cheese

MAPLE SYRUP CARAMEL
50g butter
1 cup **Chelsea Soft Brown Sugar**
1 cup **Chelsea Maple Syrup**
1 tsp vanilla paste
⅓ cup cream

Method

CAKE
Preheat oven to 170°C. In a large bowl mix flour, cinnamon, cardamom, salt and baking soda. In another large bowl mix eggs and oil with electric beater until well combined. Add **Chelsea Soft Brown Sugar, Chelsea Maple Syrup** and vanilla essence and beat for at least 1 minute. Add wet ingredients to dry and mix gently until combined. Lastly fold in the apples and chopped nuts. Pour into a lined 22cm cake tin and bake for approximately 1 hour 15 minutes. To check cake is cooked insert a skewer or sharp knife into the centre. When removed it should be clean. Once cooled, top with Maple Cream Cheese Icing and drizzle with Maple Syrup Caramel.

MAPLE CREAM CHEESE ICING
Place the butter, **Chelsea Icing Sugar and Chelsea Maple Syrup** into an electric mixer bowl. Mix on slow speed until sugar and butter are combined. Add cream cheese and increase speed, mixing till smooth.

MAPLE SYRUP CARAMEL
Place butter, **Chelsea Soft Brown Sugar, Chelsea Maple Syrup** and vanilla paste in a medium saucepan. Slowly bring to the boil. Simmer for approximately 10 minutes until thickened. Remove from heat and stir in cream.

Nutrition
Contains nuts, eggs and dairy.

Serving Suggestion
Must be stored in the refrigerator.

Total Cost
Cost Per Portion $1.25
Gross Profit 80%
GST 15%
Min. Selling Price (per portion) $6.30
*Cost based on average wholesale prices May 2019