

# Pouding Chomeur

(cooked in a 10" Dutch oven)

6 oz. butter

1 cup granulated sugar

2 large eggs

1  $\frac{3}{4}$  cups all-purpose flour

1 tsp. baking powder

2 cups pure maple syrup

2 cups heavy cream

Mix together butter and sugar until smooth.

Mix in eggs, add flour, baking powder until dough is smooth and consistent.

Place dough in zip-lock bag and keep in a cold ice chest for at least 24 hours.

On baking day, mix together syrup, cream and bring to a boil.

Remove syrup mixture from heat and let cool.

Divide dough into six equal parts and place into a 10" Dutch oven.

Pour syrup mixture over dough.

Bake with 21 briquettes on lid and 7 briquettes under oven 25-30 minutes or until cakes are golden brown. Serve warm.

Note: For additional caramelized syrup bakes with two rings of briquettes on lid and one ring of briquettes under oven and be sure to pay attention to your nose.

Check when you smell the dessert.