



Maple Glazed Parsnip 'n Carrot Coffee Cake

INGREDIENTS

- 2 medium parsnips, peeled; grated (2/3 cup)
- 1 carrot, peeled, grated (1/3 cup)
- 1/3 cup orange juice
- 1 cup almond meal or very finely ground almonds
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 1 Tablespoon candied ginger, chopped
- 4 tablespoons unsalted butter, melted
- 1/2 cup pure maple syrup
- 2 large eggs
- 1 teaspoon grated orange peel
- 3/4 cup sliced almonds

Maple Orange Glaze:

- 1/4 cup orange marmalade
- 1 Tablespoon maple syrup

Cream Cheese Drizzle

1 Tablespoon cream cheese, softened
1 Tablespoon melted butter
1/8 teaspoon vanilla
1 Tablespoon maple syrup
1/2 cup confectioners' sugar or as needed
Garnish: Sliced almonds as desired

DIRECTIONS

Preheat the oven to 350° and position a rack in the center. Lightly spray baking oil around fluted 10 inch pan.

Mix grated parsnips and carrots with orange juice in microwave safe bowl. Cook in microwave on high power for 2 to 3 minutes. Set aside.

In a food processor, process the almond meal with the flour, baking soda, baking powder, cinnamon, salt and candied ginger until ginger is minced.

In a medium bowl, beat to combine butter, maple syrup, eggs, and orange peel. Add to food processor; pulse just until combined. Add carrot parsnip mixture; pulse until batter forms.

Scatter sliced almonds over the bottom of greased pan. Spoon batter evenly into pan over the almonds.

Bake in 350 degree oven for 30 minutes or until golden brown and a toothpick inserted in the center comes out clean. Let cool about 10 minutes; loosen sides; turn upside down on cooling rack.

Prepare maple orange glaze: In small bowl, stir orange marmalade and maple syrup to combine. Spread maple orange glaze over almonds on cake. Let cool to room temperature.

Prepare Cream Cheese Drizzle: In a small bowl, mix softened cream cheese with melted butter; stir in vanilla and maple syrup. Gradually add confectioners' sugar, mixing until thin glaze forms. Drizzle maple cream icing in circles over top of cake, run knife through icing from the center to the edge of cake to form a pattern. Place sliced almonds in center of cake.

Let icing set. Serve cake in slices for breakfast, brunch, or dessert. Serves: 8

Inspired by:

http://www.tastingtable.com/entry_detail/chefs_recipes/2314/Maple_Parsnip_Cake_Recipe.htm

About the Recipe: Oranges and maple syrup are a match made in heaven. This upside down coffee cake combines sweet carrots and parsnips in a cinnamon ginger cake flavored with the bright burst of oranges and maple syrup. A baked crunchy almond crust is revealed when you turn the cake over. Adding a cream cheese drizzle provides the perfect finishing touch.