



Spicy Maple White Chocolate Cake

An elegant cake with a winning flavor combination

- 1/2 cup unsalted butter
- 4 ounces white chocolate
- 2 eggs
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/3 cup cardamom or cinnamon infused maple syrup
- 3/4 cup all-purpose flour
- 1/4 cup chopped almonds

Lemon Glaze

- 1 cup confectioners' sugar
- 2 Tablespoons cinnamon infused maple syrup
- 1 Tablespoon Limoncello liqueur
- 1 to 2 Tablespoons water or as needed
- 2 Tablespoons sliced almonds or as desired

Preheat oven to 325 degrees F; grease and parchment line 9-inch round pan.

Place butter and white chocolate in microwave safe bowl; microwave at 50% or power 5. Cook for 30 seconds; stir; continue cooking for 30 second intervals on power 5, stir until melted.

In a mixing bowl, beat eggs, salt, sugar, and maple syrup. Mix in flour and chocolate mixture. Stir in chopped almonds.

Spoon batter into prepared round pan; bake in oven for 30 to 40 minutes or tests done. Cool in pan about 10 minutes. Remove to cooling rack, discard parchment paper. Cool.

In a small bowl, stir together confectioners' sugar, maple syrup, limoncello liqueur, and water as needed to form smooth glaze. Frost white chocolate cake with frosting; sprinkle with sliced almonds.

Cut in slices to serve: Yield: 16 thin slices or 8 large slices

Inspired by: Runamok Maple Syrup White Chocolate Brownie Recipe
<https://runamokmaple.com/category/all-recipes/>

About the Recipe: White chocolate teams with spicy sweet maple syrup for a very rich sweet dessert cake. It is like a thick brownie and is better served in thin slices. A lightly lemon-flavored glaze adds a delightful contrasting flavor. Top it with sliced almonds and serve it on a beautiful gourmet plate.