



V's Tastes Like Fall in your mouth Maple Bourbon Cake

Ingredients

Dry:

- 2 cups all-purpose flour
- 2 teaspoon baking powder
- 1/2 tsp salt
- 2 tsp ground cinnamon
- dash ground nutmeg
- dash ground cloves
- 4 tsp ground ginger

Wet:

- 3 large eggs
- 3/4 c packed light brown sugar
- 3/4 c olive oil
- 1/2 c maple syrup
- 3/4 c bourbon
- 1/2c milk
- 2 tsp vanilla bourbon extract

Icing

1 c powdered sugar, sifted
2 tsp bourbon vanilla extract
2 tsp milk, more if needed
2 tsp maple syrup

Directions

Preheat oven to 375° F.

Mix all dry ingredients in separate bowl and set aside.

Place sugars and eggs in mixer and beat until creamy. Add each remaining wet ingredient, mixing each time until all ingredients are incorporated.

Stir in dry ingredients until blended. Pour into leaf pan or pan of choice

Bake at 375° F for 10-12 minutes or until browned and knife inserted comes out clean. Remove from oven and allow to cool before icing.

In separate bowl whisk icing ingredients together, adding more milk if needed to get a drizzly consistency. Ice cakes and sprinkle with chopped nuts, if desired.

Enjoy! xxV

HOUSE OF VALENTINA