



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA



Pouding Chômeur

Indulge yourself with this classic dessert from Quebec! Canada produces more than 80% of the world's maple syrup with the vast majority produced in Quebec. It takes approximately 40 litres of sap to make 1 litre of maple syrup.

Ingredients

For the dough:

½ cup (125 mL) butter, softened
1 cup (250 mL) sugar
2 eggs
1 tsp (5 mL) vanilla extract
2 cups (500 mL) all-purpose flour
1 tbsp (15 mL) baking powder
1 1/3 cups (330 mL) milk

For the sauce:

1 ½ cups (375 ml) maple syrup
½ cup (125 mL) water
3 tbsp (45 mL) butter

Preparation

Preheat oven to 325°F (160°C). Coat an 8 x 8 in (20 x 20 cm) clear baking dish with butter and set aside. In a large bowl, cream the butter and sugar with an electric mixer until light and fluffy. Add the eggs and the vanilla extract and stir until completely combined. In another bowl, combine the flour and baking powder. Add the dry ingredients to the butter mixture, alternating with the milk. Stir without overworking the dough. Pour the dough into the baking dish.

In a saucepan, bring the maple syrup and water to a boil. Remove the pan from the heat and stir in the butter. Gently pour the boiling sauce over the dough.

Bake in the oven for 35 minutes or until the top of the cake is golden and a toothpick inserted in the center comes out clean. Let it stand for 10 minutes and serve warm.