

Cinnamon Maple Pecan Cake

Recipe By Clara Fatal



Cooking and Prep:  1
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Serves:  10

Contains:    

Preference: Parve

Difficulty: Medium

Source: Family Table by
Mishpacha Magazine

Treat yourself to a slice of this soft cake together with a cup of tea. Dip a cinnamon stick into your tea for a few seconds, and you won't regret it!

Ingredients (13)

Main ingredients

- 6 eggs, separated
- 1 and 1/4 cups sugar
- 1/2 cup sunflower oil
- 3/4 cup freshly squeezed orange juice
- 1 cup flour
- 1/2 cup instant vanilla pudding

- 1/4 cup almond flour (or grind blanched almonds in a food processor to the desired consistency)
- 1 tablespoon + 1/2 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon cinnamon
- maple syrup, for drizzling

Filling

- 1 cup pecans
 - 4 tablespoons sugar
 - 1 teaspoon cinnamon
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Start Cooking

Make the Cake

Yields 1 Bundt pan.

1. Preheat oven to 325 degrees Fahrenheit (160 degrees Celsius).
2. Put filling ingredients into a food processor fitted with S blade and process until finely chopped. Set aside.
3. Beat egg whites in a clean, dry bowl, gradually adding the sugar until soft peaks form. Add the egg yolks slowly. Drizzle in the oil.
4. In a separate bowl, combine the flours, pudding mix, baking powder, and cinnamon. Reduce speed of mixer to lowest setting and gradually add dry ingredients. Mix until dry ingredients are just incorporated into the batter.
5. Grease Bundt pan and place it on baking sheet. Pour batter into pan until 1/3 full. Sprinkle the chopped pecan mixture on top of the batter in the pan and cover with the remaining batter, until batter reaches about 3/4 of the way to the top of the pan. If you have more batter left, pour into muffin tins and bake separately.
- 6.

Bake for 45 minutes, until the cake is nice and golden and a toothpick inserted in the center comes out clean. Allow to cool for 10 minutes. Place a flat serving plate over it and flip over. Carefully release the cake from the pan.

7. Pour maple syrup over the cake while it's still warm. Slice and serve immediately. Alternatively, if the cake has cooled completely, pour hot maple syrup over it.

Note:

This cake keeps for up to five days in a sealed container at room temperature.

Tip:

The cake does well with various additions — diced apples cooked in cinnamon and sugar, canned peach halves, or candied citrus peels.