

# MAPLE SYRUP CAKE

## W/MAPLE ICING

1/2 cup shortening + 2 T.  
2 eggs  
1 cup maple syrup  
2-3/4 cup flour  
1/4 t. salt  
1 cup sugar + 2 T.  
1 t. vanilla  
1/2 cup milk + 2 T.  
2-1/2 t. baking powder

Grease, flour 9"x13" cake pan. Cream together shortening, sugar until light and fluffy. Beat in eggs thoroughly. Add vanilla. Sift flour with baking powder and salt. Combine milk, maple syrup; beating until smooth after each addition. Pour into prepared pan; bake 40 min. at 350 F. Cool and frost with maple icing.

## MAPLE ICING

1-1/4 cup maple syrup  
2 stiffly beaten egg whites

Boil maple syrup to 242 F on candy thermometer.

Beating on high, add syrup gradually to beaten egg whites. Spread on cooled cake. This also good on angel food cake.