

Get out the ice cream maker and make some summer memories--like Jefferson did.

MAPLE SUGAR CAKE

This old-fashioned recipe is a crowd pleaser.



I got this recipe and the picture from an old cookbook entitled "Cake Secrets" someone was reading on a recent plane flight.

- *1/2 cup butter*
- *2 cups maple sugar*
- *2 eggs, lightly beaten*
- *2 1/2 cups cake flour*
- *2/3 tsp. baking soda*
- *1 cup buttermilk*
- *2 tsp. baking powder*
- *1/2 tsp. ginger*

Cream the butter; gradually add the maple sugar. Add the eggs, beaten without separating the whites and yolks. Dissolve soda in the buttermilk and add the milk, alternately, with the flour that has been sifted, measured and sifted again with the ginger and baking powder. Bake in a tube loaf pan at 350F for about 50 minutes or until a toothpick comes out clean. Cover with Maple Icing and decorate with English walnut halves.