



# TASTING TABLE

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## Chomeur Pudding

Adapted from Brian Bossert, Tria Restaurant

### Makes 6 servings

- $\frac{3}{4}$  cup (or 1  $\frac{1}{2}$  sticks) unsalted butter
- 1 cup granulated sugar, plus more for sprinkling
- 2 eggs
- 1  $\frac{3}{4}$  cups flour
- 1 teaspoon baking powder
- 2 cups heavy cream
- 2 cups maple syrup
- Vanilla ice cream, for serving

1. In a large mixing bowl, cream together the butter and sugar until well combined. Add the eggs, one at a time, mixing after each addition until incorporated. Stir in the flour and baking powder until just combined. Cover the bowl with plastic wrap and refrigerate overnight.
2. Preheat the oven to 450°. In a small saucepan, combine the cream and maple syrup and bring to a boil. Transfer the sauce to a 13-x-9-inch glass baking pan.
3. Cut a large piece of wax paper and sprinkle it with sugar. Flatten out the dough on the wax paper, smoothing it to the size of the baking pan, then transfer the dough to the pan and place it on top of the cream and syrup mixture.
4. Bake for 15 to 20 minutes or until golden brown. Top with vanilla ice cream and serve immediately.

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