

Pecan and Cane Syrup Cake

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This was the cake served at Slow Food Sonoma County's 2007 Ark Dinner. It goes great with home canned fruit like Seckel pears, peaches, or with a dollop of preserves and whipped cream.

½ cup butter	1 ¼ cup King Arthur white whole wheat flour
¾ c finely chopped (almost pulverized) native pecans	1 tsp. baking soda
¼ cup brown sugar	½ cup water, cool
½ cup Steen's cane syrup	¼ tsp. salt
1 extra large egg	sifted confectioner's sugar for the top

Grease and flour an 8-inch cake pan (I prefer one of stoneware).

Preheat oven to 350°

Sift together the flour, soda, and salt.

Melt butter and water in a glass mixing bowl, in the microwave. Do not let water boil.

To the butter/water mixture, whisk in the brown sugar, syrup, and then the egg. Add the dry ingredient mixture, and whisk for a moment or two until lumps dissolve. The batter will be very loose. Add the pecans, and stir until combined. Pour into the pan. Rap gently on the counter to knock out any air bubbles.

Bake about 35 minutes, or until a toothpick inserted into the middle comes out clean. If cake is in an attractive stoneware baking dish, simply dust with confectioner's sugar. Otherwise, gently turn out onto a cake plate and finish with sugar, as before.

Sources: Native Pecans available from www.mopecans.com

Steen's Cane Syrup available from www.cajungrocers.com