

Pouding Chomeur

Oscar · 29/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr

Description

Though it translates to unemployed mans pudding pouding chomeur isnt cheap to make The good news is you dont really need to eat this more than a few times a year anyway Its the perfect dessert to pair with summer fruit or vanilla ice cream If you use a bigger baking dish than I did and pour over all the maple cream syrup your cake should float over a pool of what will eventually be your sauce If you just use a deep pie dish like I did then just serve the extra sauce on the side

Ingredients

- - 2 cups maple syrup - 2 cups heavy cream - $\frac{3}{4}$ cup unsalted butter
- at room temperature - $\frac{3}{4}$ cup white sugar - $\frac{1}{4}$ teaspoon vanilla extract - 2 eggs
- at room temperature - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon fine salt - 1 $\frac{3}{4}$ cups all-purpose flour

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Butter a deep baking dish and place it on a sheet pan. Bring maple syrup and heavy cream to a boil in a deep saucepan over medium-high heat. Turn off heat once mixture starts to bubble
2. stir
3. and set aside. Beat butter and sugar together in a bowl using a spatula or electric mixer until creamy and well combined. Whisk in vanilla extract and 1 egg until incorporated. Mix in the other egg. Sprinkle in baking powder
4. salt
5. and flour. Mix with a spatula until batter is just combined. Transfer batter to the prepared dish and pour the maple-cream sauce on top
6. stopping between 1/2 to 1-inch from the top of the dish. Reserve any extra sauce. Bake in the center of the preheated oven until pudding is golden brown and a toothpick inserted into the center comes out mostly clean
7. about 30 minutes. Let cool for 10 minutes; serve pudding with any extra maple-cream sauce. Chef John Chef's Notes I ended up with plenty of extra sauce
8. so feel free to reduce the maple syrup and cream amounts. Be sure to use a sheet pan underneath and to stop between 1/2 and 1 inch from the top when filling the baking dish
9. as the batter will soufflé and the molten syrup will run all over.