

Pouding Chômeur

Desserts or Baked Goods

Cakes



By **Andrew Janjigian** · *Appears in Cook's Illustrated January/February 2020, America's Test Kitchen TV Season 23: Pork Chops and Maple Cake*

This maple syrup cake, otherwise known as Pouding Chômeur, was born of the Great Depression—yet it is decidedly rich.

A cookbook recipe exclusively for All-Access members from **One-Hour Comfort**

SERVES 6 to 8

TIME 1 hour



Why This Recipe Works

This Quebecois dessert comprises a coarse-crumbed cake, a luscious sauce of maple syrup and cream, and a caramelized, craggy top. To ensure that the cake remained separate from the from the maple-cream sauce, we added more flour to provide structure and more butter...

...more

This is a members' feature.

Gather Your Ingredients

- 1** cup maple syrup, preferably dark amber
- 1** cup heavy cream
- 1** teaspoon table salt, divided
- 1 ¼** cups (6¼ ounces/177 grams) all-purpose flour
- 3** tablespoons sugar
- 1 ½** teaspoons baking powder
- ⅔** cup milk
- 2** large eggs
- ½** teaspoon vanilla extract
- 6** tablespoons unsalted butter, melted

[View Nutritional Information](#)

Key Equipment



The Best 8-Inch Square Baking Pans



All-Purpose Whisks

Before You Begin

Pouding Chômeur is best served hot; for this reason, we prefer using a glass baking dish, which retains heat well, but a metal baking pan will also work. The color of syrup labeled Grade A Dark Amber will contrast best against the yellow cake. Serve with a dollop of crème fraîche or a scoop of vanilla or coffee ice cream.

Instructions

Adjust oven rack 6 inches from top of oven and heat oven to 375 degrees. Heat maple syrup, cream and ½ teaspoon salt in medium saucepan over medium heat until simmering, about 5 minutes. Off heat, whisk to combine, then transfer to heatproof 2-cup liquid measuring cup.

Whisk flour, sugar, baking powder, and remaining ½ teaspoon salt together in large bowl. Whisk milk, eggs, and vanilla in second bowl until combined. Whisk milk mixture into flour mixture until combined. Add melted butter and whisk until smooth. Transfer batter to 8-inch square baking dish set in rimmed baking sheet and spread into even layer with spatula. Pour syrup mixture slowly down corner of baking dish so it flows gently over top of cake batter.

Bake until deep golden brown and toothpick inserted in center of cake layer comes out clean, 30 to 35 minutes. Let cool on wire rack for 10 minutes. Use serving spoon to scoop onto plates, inverting each spoonful so sauce is on top.

Test Kitchen Techniques

📌 Topsy-Turvy Cake

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Gregg K.

62 days ago



Very forgiving! My oven accidentally didn't get turned on until the assembled dessert was ready to go in the oven. Oops! So it had to sit on the counter while the oven preheated. But one happy accident was that the cake batter rose above the liquid during that waiting period so I got to watch that process. And the cake ended up baking just as well as any other time I've made this dish. Delish!



0 Reply

**Therese M.**

99 days ago



Heavenly! And so easy! The creme fraiche is a really nice touch due to its tartness, as this is a very sweet dessert otherwise.

♡ 0  Reply

**JOAN G.**

113 days ago



I sent this recipe to my niece in Vermont where they are not able to get a PBS station. She says "so good and easy". Going into her regular dessert rotation.

♡ 0  Reply