

Maple Ring

Ingredients:

Cake:

5 tbsp butter
½ cup vegetable oil
1 cup maple sugar
3 large eggs
1 tsp salt
1 tsp ground cinnamon
2 tsp vanilla
2 ¼ cup flour
2 tsp baking powder
½ tsp baking soda

Filling:

½ cup maple sugar
½ cup flour
1 tsp cinnamon
3 tbsp butter, melted
¼ cup maple sugar (do not mix into filling)

Directions for combining ingredients:

1. Mix butter, oil and sugar until fluffy.
2. Add eggs one at a time.
3. Add salt and flavorings and beat.
4. In a separate bowl, whisk together the flour, baking powder and baking soda.
5. Add flour mixture to other mixture alternating with syrup until well blended.
6. Filling: In a small bowl, combine all ingredients.
7. Pour half of batter into lightly greased tube pan.
8. Sprinkle on 2/3 of filling.
9. Top with remaining batter.
10. Sprinkle with remaining filling.
11. Take ¼ cup of maple sugar and sprinkle on top.
12. Bake 45-55 minutes at 350 degrees.
13. Remove from oven. Let cool for 15 minutes.
14. Cool completely on wire rack.