Maple Cake

RECIPE BY LILLIAN STAVISKY PENKOWER

Sisters Andrea Penkower Rosen, an AMIT Board of Governors member, and Sharon Penkower Kaplan recall their mother, Lillian Stavisky Penkower, used maple extract for this family favorite recipe, as did her sister, Syd Stavisky Hyman, while cousin, Jacky Goodman Applebaum, used orange extract. Not only is this Maple Cake a family tradition, so is their commitment to AMIT.

INGREDIENTS

- 4 cups flour
- 4 teaspoons baking powder
- ½ teaspoon baking soda
- 1½ teaspoons salt
- 1⅓ cup shortening (or melted margarine)
- 2 cups light brown sugar
- ⅔ cup white sugar
- 1 cup pareve milk (or soy or almond milk)
- ⅓ cup water
- 3 generous tablespoons maple extract
- 4 eggs

DIRECTIONS

1. Grease and flour a 9-inch x 11-inch baking pan.
2. Sift flour, baking powder, baking soda, salt.
3. Add remaining ingredients and mix well.
4. Pour into prepared baking pan.
5. Bake at 325° for 1 hour.
6. Check to see if toothpick inserted in cake comes out clean. If clean, remove cake from oven and cool on cake rack. If not clean, leave cake in oven, increase temperature to 350 degrees F. and do a toothpick check every minute.
7. Remove cake from oven and cool on cake rack when toothpick is clean, but not to exceed 10 minutes.