

# INGREDIENTS

## Maple Sour Cream Bundt Cake

### BUNDT CAKE

1 cup unsalted organic butter  
1 cup organic baker's sugar  
5 organic eggs at room temperature  
2 teaspoons organic vanilla extract  
1.5 teaspoons baking powder  
1 cup organic pure maple syrup  
1/2 cup organic sour cream  
2 cups organic all purpose flour

### GLAZE

1.5 cups organic powdered sugar  
1 TB organic pure maple syrup  
1 TB Bourbon (I used maple flavored bourbon)  
1 TB organic Oil (any light oil, like sunflower)  
1 TB boiling filtered water  
1 TSP vanilla bean paste (or a dash of vanilla extract)

Toasted organic pecans for decoration\*

# DIRECTIONS

## Maple Sour Cream Bundt Cake

### CAKE

Preheat oven to 325 and prep bundt pan with butter and flour (I used ghee).

Mix at low speed butter and sugar until smooth and fluffy. Add eggs one at a time, scraping the bowl in between. Add vanilla extract and baking powder and beat to combine. In another bowl, whisk the maple syrup and sour cream until lumpy but smooth enough.

Add the flour slowly to the eggs and butter mixture until just combined and somewhat smooth - then add half of the maple syrup and sour cream mixture. Continue to beat until all of the flour and maple syrup mixture is smooth and just combined with the eggs and butter.

Pour into prepared bundt pan and bake at 325 for one hour or until the pick comes out clean in the middle of your cake. Cool completely before glazing.

### GLAZE

Combine all ingredients and adjust to your liking for thickness with more or less water. Stir to make a glaze and pour over your bundt. Decorate with pecans!