

Emma's Butterscotch Pound Cake with Maple Icing

*From In Our Grandmothers' Kitchens; inspired by the film **Shadow of a Doubt***

Ingredients:

for the cake:

1 cup (2 sticks) sweet butter, at room temperature
1-1/2 cups brown sugar, firmly packed
4 eggs
2 teaspoons vanilla
1 teaspoon baking powder
1/2 teaspoon salt
3 cups flour

for the icing:

1 cup (2 sticks) sweet butter, at room temperature
3 tablespoons maple syrup
confectioner's sugar as needed

Instructions:

Preheat the oven to 325 degrees. Lightly grease and flour a 10-inch Bundt pan.

In a mixer cream the butter. Add the brown sugar, and beat until smooth. Beat in the eggs, one at a time, followed by the vanilla. Beat in the baking powder and salt.

On a low speed, blend in the flour until it is incorporated. Transfer the batter to the prepared pan. Bake for 45 minutes to an hour, or until a toothpick inserted into the cake comes out clean.

Set the pan on a wire rack to cool for 15 minutes. Then turn the cake out onto the rack and let it cool completely before making your icing.

Whip the butter for the icing until fluffy; then beat in the maple syrup and sugar. You will need enough sugar to make the icing spreadable but not enough to make it too sweet; start with 1 cup and then add a little at a time as needed.

Serves 8 to 10.