



Cranberry Maple Spelt Cake

Recipe by Sohla El-Waylly

Ingredients:

For the cake:

- * Melted butter, oil, or nonstick cooking spray
- * 8 ounces (224 grams) Ronnybrook Farm Salted Butter
- * 1 cup (315 grams) Roxbury Mountain Dark Maple Syrup
- * ¼ cup (50 grams) Orange County Distillery Maple Whiskey
- 1 teaspoon kosher salt
- * 3 Lynnhaven Farms Chicken Eggs
- * 2 cups (240 grams) Farmer Ground Spelt Flour
- 1 teaspoon baking powder
- * 3 cups (300 grams) Breezy Hill Orchard Fresh Cranberries

For the crumb:

- * 2 cups (240 grams) Farmer Ground Spelt Flour
- 1 teaspoon kosher salt
- * ½ cup (113 grams) Ronnybrook Farm Salted Butter, room temperature
- * 6 tablespoons (120 grams) Roxbury Mountain Dark Maple Syrup

Maple whipped cream to serve (optional)

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. **Start the cake:** Set a rack in the middle of the oven and heat to 350F. Grease a 9 by 13-inch cake pan with melted butter, oil, or nonstick spray and line with parchment paper.
2. In a medium saucepan, melt the butter over medium heat, stirring frequently with a flexible silicone spatula, until foamy, about 2 minutes. Continue cooking and stirring until the butter stops sputtering, smells nutty, and the solids have deeply browned, about 3 minutes. Scrape the butter and all the browned bits into a large heatproof bowl.
3. Whisk the maple, whiskey, and salt into the butter and set aside to cool slightly.
4. **Meanwhile, make the crumb:** In a medium bowl, whisk together the flour and salt. Add the butter and rub with your fingers until evenly dispersed. Add the maple and stir until moist clumps form. Set aside.



5. ***Finish the cake:*** Crack the eggs into the browned butter mixture and whisk until well combined. Add the flour and baking powder, and whisk until the mixture comes together into a smooth batter.
6. Scrape the batter into the prepared cake pan. Evenly sprinkle the cranberries onto the batter. Top evenly with the crumble.
7. Bake until the cake springs back when lightly pressed in the center, about 35 to 40 minutes. Serve with whipped cream sweetened with maple (optional).