

Chefs A' Field

Culinary Adventures That Begin on the Farm



ORGANIC BROWN SUGAR CAKES

By CHEF KAREN DEMASCO of CRAFT

INGREDIENTS

Cakes

8 ounces unsalted butter
½ cup organic sugar
¼ cup Demarrara,
or organic brown sugar
¾ teaspoons vanilla extract
3 eggs
2/3 cup ground macadamia,
or other nuts
1 cup all purpose flour
½ teaspoon salt
1-teaspoon baking powder

Brown Sugar Topping:

1 Cup Brown Sugar
2 oz (1/2 stick) butter
2 oz (1/4 Cup) heavy cream

PREPARATION

BROWN SUGAR TOPPING

Mix Brown Sugar Topping ingredients together until smooth. Cover the bottom of 6-4oz ramekins with brown sugar topping. Place in freezer until ready to fill.

CAKES

Cream the butter, sugars, and vanilla extract in a mixer with the paddle attachment. Add eggs one at a time. Take off of the mixer and fold in the sifted dry ingredients with a spatula. Divide batter (it will be thick) between six ramekins. Bake at 325 degrees for 7 minutes (until the cakes begin to bake around the edges).

Take a small spoon of the brown sugar topping and sink it into the center of each cake. Return to the oven for an additional 10-14 minutes, until golden brown and firm to the touch.

Serve right away or reheat directly before serving. Enjoy!

Courtesy of Chefs A' Field.