



Kernza[®] Vanilla Butter Cake

Recipe developed by Beth Dooley

1 cup maple sugar or light brown sugar

3 large eggs, lightly beaten

1 teaspoon vanilla

1 teaspoon salt

1 stick (½ cup) unsalted butter, melted

1 cup Kernza flour

- Preheat the oven to 350 degrees F. Grease and lightly flour a 6 cup bundt pan or 8-1/2-inch loaf pan.
- In a large bowl, beat together the sugar, eggs, vanilla, and salt. Slowly whisk in half of the melted butter until well combined. Stir in ½ cup of the flour until well combined. Then mix in the remaining butter and then the flour. Stir until the batter is even with no lumps.
- Turn the batter into the pan and bake until a toothpick inserted in the middle comes out clean, about 25 to 35 minutes.
- Cool on a wire rack for about 15 minutes; gently turn the pan over and tap until the cake slides out.

One 6 cup cake, Serves 8