

# Our State eats

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## The Maple Syrup & Country Ham Cake

### Cake

- 1 24-ounce bag Midstate Mills Tenda-Bake Maple Burst pancake mix
- 2½-3 cups buttermilk
- ¼ cup sifted cocoa

### Ham and Redeye Gravy

- 2 heaping cups Phillips Brothers country ham trimmings
- 1 cup Larry's Beans espresso coffee, brewed strong

### Frosting

- 1 cup vegetable shortening
- ¼ cup butter, softened
- 1 teaspoon almond extract
- 4 cups powdered sugar, sifted
- 2 tablespoons milk
- 3 tablespoons light corn syrup
- 1¼ cups cooked Phillips Brothers country ham trimmings

### Redeye Gravy Drizzle

- 1½ cups sifted powdered sugar
- ½ cup butter, softened
- 1 tablespoon brown sugar

- 2 tablespoons Appalachian maple syrup
- ½ cup redevye gravy
- ¼ cup Carolina Nut Cracker pecan pieces, toasted and chopped

**For the cake:** In large bowl, stir together pancake mix, buttermilk and cocoa.

Cook pancakes in skillet according to package directions, making large-size cake layers about 8 inches in diameter. Let cool.

**For the ham and redevye gravy:** Heat skillet on medium-high heat. Add country ham pieces with about 1 cup water to hot pan, and cook until water evaporates.

Once evaporated, continue cooking ham bits until crispy, about 2-3 minutes, stirring frequently.

Remove ham with slotted spoon, and set aside.

Add 1 cup strong coffee to ham drippings, and stir with whisk to scrape up any bits to make redevye gravy.

Bring to a boil, and cook several minutes to reduce by half.

Strain through coffee filter to remove dark bits, and cool.

**For the frosting:** In the bowl of a stand mixer on medium speed, cream



shortening and butter. Add almond extract.

Gradually mix in sugar, 1 cup at a time, scraping sides and bottom of bowl several times.

Add milk and syrup, and continue to beat on medium speed until light and fluffy.

With spatula, fold 1¼ cups country ham bits into frosting.

Spread between pancake layers and on top, letting some drip down sides of cake.

**For the drizzle:** Put all drizzle ingredients except pecans into a microwave-safe bowl.

Heat in 30-second intervals, stirring after each, until blended and pourable.

Cool slightly; drizzle over top of frosted cake.

Scatter toasted pecan pieces and remaining ham on top of cake.

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