



**Yield: 24 bars**

The Cake

*2 cups unbleached all-purpose flour*

*1 teaspoon baking powder*

*½ teaspoon kosher salt*

*8 tablespoons unsalted butter, at room temperature*

*1 cup dark brown cane sugar, preferably muscovado*

*2 extra-large eggs, at room temperature*

*1 tablespoon pure vanilla extract, preferably Madagascar Bourbon*

*1 cup pure maple syrup*

*2 tablespoons good quality bourbon*

*2 cups chopped walnuts, toasted*

The Glaze

*1 cup powdered cane sugar*

*3 tablespoons pure maple syrup*

*3 tablespoons good quality bourbon, use less if desired*

DAD'S BOURBON MAPLE BARS

This is a slam dunk crowd-pleaser. I mean, you can't go wrong with flavors like maple syrup, brown sugar, butter and some of grampa's medicine. The key to this recipe is that you use the best ingredients. Get top grade maple syrup, muscovado brown sugar and a good bourbon like Maker's Mark. If your dad prefers scotch or rum, they can easily be substituted, as can vanilla extract for an alcohol-free version. Whatever you use, make sure that dad gets to lick the batter.

MAKE THE CAKE

- Preheat oven 350°F. Butter a 13-by-9-inch baking pan. Set aside.
- Sift the flour, baking powder and salt into a bowl. Set aside.
- Put the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment. Beat on medium speed until fluffy. Gradually beat in the eggs, vanilla extract, maple syrup and bourbon until blended.
- Switch the mixer to low speed and gradually add the dry ingredients. Mix until fully incorporated. Fold in the walnuts.
- Spread the batter into the prepared baking pan and bake on the middle shelf of the oven for 30 to 35 minutes. When the cake is done it should pull away from the sides of the pan and a skewer inserted into the center should come out clean. Let cool on a wire rack.

FINISH THE BARS

- While the cake is cooling, sift the powdered sugar into a bowl. Set aside.
- In a separate bowl, mix the maple syrup and the bourbon. Gradually stream the syrup mixture into the powdered sugar, stirring constantly until smooth. Drizzle the glaze over the warm cake and spread into a thin layer.
- After glaze has set and the cake is completely cooled, cut into bars.
- Store in an airtight container in the refrigerator for up to 3 weeks.