

Welcome to the Fulton's Newsletter.
We're glad you have joined us!



*Looking back on a summer of
special events and wonderful guests at the Pancake House!*

We really enjoyed getting to know our special international guests from France as well as our German friends with Canadian Tours International and our 2014 Japanese students with Muskoka Learning International. Maple taffy treats, horse-drawn wagon rides, pancakes & maple syrup, tea biscuits & maple butter were enjoyed by all!



Preparation for the upcoming season has begun with cleanup from summer storms. It was an all-hands-on-deck kind of day many hands make light work!



A bitter-sweet day as the staff said "farewell" to long time friend and employee, Cathy McLaren and "welcome" to RaeAnn Davey to the team. We will miss Cathy's presence in the admin office along with her invaluable contributions to business development. Cathy - we wish you the very best in all of your future adventures and will look for you to come back and visit - often!



Many thanks to our friends at [Ottawa Tourism](#) for their invitation to participate in the Mini-Marketplace & Networking Reception for Student and Youth Tour & Receptive Operators visiting Ottawa and the area in August. Wow - what a day! We met many wonderful, hard-working professionals all dedicated to providing the ultimate tour package. We look forward to welcoming their clients in the near future.

FALL FRESH APPLES + MAPLE SYRUP = MAPLE UPSIDE DOWN CAKE



- 1 cup pure maple syrup
 - 3 Granny Smith apples—peeled, cored and cut into eighths
 - 2 cups all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1 teaspoon salt
 - 3 large eggs
 - 3/4 cup buttermilk
 - 1 tablespoon pure vanilla extract
 - 1 1/2 sticks unsalted butter, softened
 - 1 1/3 cups sugar
- Whipped Cream for serving

Preheat the oven to 350°. Butter and flour a 10-inch round cake pan. In a large saucepan, bring the maple syrup to a boil over high heat, then simmer over low heat until very thick and reduced to 3/4 cup, about 20 minutes. Pour the thickened syrup into the cake pan. Arrange the apples in the pan in 2 concentric circles, overlapping them slightly.

In a bowl, whisk the flour, baking powder, baking soda and salt. In a glass measuring cup, whisk the eggs with the buttermilk and vanilla. In the bowl of a standing electric mixer fitted with the paddle, beat the butter and sugar at medium speed until fluffy, about 3 minutes. Beat in the dry and wet ingredients in 3 alternating batches until the batter is smooth; scrape down the side of the bowl.

Scrape the batter over the apples and spread it in

an even layer. Bake the cake for 1 1/2 hours, until golden on top and a toothpick inserted in the center comes out clean. Let the cake cool on a rack for 45 minutes.

Place a plate on top of the cake and invert the cake onto the plate; tap lightly to release the cake. Remove the pan. Let the cake cool slightly, then cut into wedges and serve with whipped cream.



Running low on Maple Syrup, Gourmet Products or Maple Luscious? Drop by and see us at the Maple Shoppe on Tuesdays and Thursdays, 10:00 am - 3:00 pm.

Our [On-Line Maple Shoppe](#) is **ALWAYS OPEN**. We ship via FedEx Ground for prompt, efficient delivery.

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