Gingerbread Cake
with Cream Cheese Frosting

⏱ 2h　　🍴 2 Servings

Who needs a gingerbread man when you can have a whole gingerbread cake? This warmly spiced, gingery cake gives us all the holiday feels. Topped with a rich cream cheese frosting, this special cake is best eaten at the most special time of year. We've got you covered! (2p-plan serves 8; 4p-plan serves 16—nutrition reflects 1 slice)

WHAT WE SEND
- 4 (1 oz) cream cheese [2]
- 5 oz self-rising flour [3]
- ¼ oz warm spice blend
- 1 piece fresh ginger
- 2 (2 oz) molasses powder
- ¼ oz espresso powder
- 2½ oz confectioners' sugar

WHAT YOU NEED
- 4 Tbsp butter [2]
- 2 large eggs [1]
- ¼ cup neutral oil
- vanilla extract
- kosher salt

TOOLS
- 8-inch cake pan
- nonstick cooking spray
- parchment paper
- microplane or grater
- handheld electric mixer

ALLERGENS
Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING
Calories 320kcal, Fat 18g, Carbs 38g, Protein 4g

1. Prep ingredients

Preheat oven to 350℉ with a rack in the center. Lightly grease an 8-inch cake pan with nonstick cooking spray; line the bottom with an 8-inch parchment paper round.

Add **all of the cream cheese** and **4 tablespoons butter** to a large bowl; set aside to soften until step 4.

In a second large bowl, whisk to combine **flour** and **warm spice**.

2. Mix batter

Peel and finely grate **1 tablespoon ginger** into a medium bowl. Add **all of the molasses powder, espresso powder**, and **½ cup warm water**; whisk until powders are dissolved. Whisk in **2 large eggs** and **¼ cup oil**.

Whisk molasses mixture into **flour mixture** until smooth.

3. Bake cake

Transfer **batter** to prepared pan.

Bake on center oven rack until a toothpick inserted into center comes out clean, 20–25 minutes. Transfer pan to a wire rack to cool to room temperature.

4. Make frosting

Meanwhile, use an electric mixer to beat **softened cream cheese and butter** until creamy and combined. Add **confectioners' sugar, ½ teaspoon vanilla**, and **¼ teaspoon salt**. Mix on low speed until sugar is combined. Increase speed to medium-high; beat until light and fluffy, 3–4 minutes.
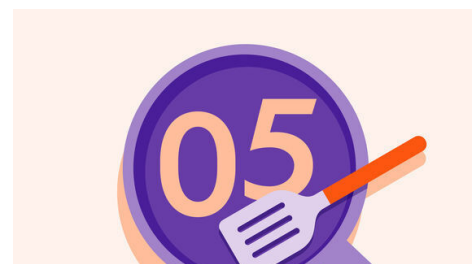
5. Frost & serve

Once **cake** is cool, run a knife around the edge and invert onto a serving plate; peel off parchment. Spread **frosting** over top.

Serve **gingerbread cake** cut into slices. Enjoy!
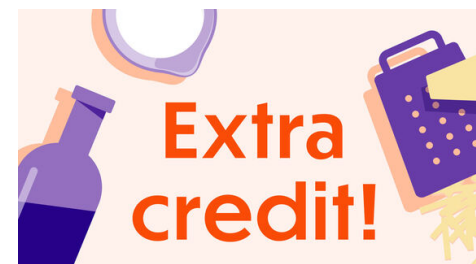
6. Pro tip!

To create a parchment paper round in step 1, flip the cake pan upside down and place a sheet of parchment on top. Trace the bottom of the pan with a pencil, then just cut out the circle!