



Gingerbread Cake

with Cream Cheese Frosting & Candied Ginger

 2h  2 Servings

Gingerbread is a classic holiday treat, and we're making it easy to bring the warming flavor to your table with this showstopping two-layer cake! The cake batter is rich with fresh ginger, sweet molasses powder, brown sugar, and a warming spice blend. After baking the tender cakes, we layer them with homemade cream cheese frosting and use crystallized ginger as a festive spiced decoration. (2p serves 12; 4p serves 14)

What we send

- ¼ oz warm spice blend
- 10 oz self-rising flour ²
- ¼ oz baking soda
- 1 oz fresh ginger
- ¼ oz espresso powder
- 5 oz dark brown sugar
- 2 (2 oz) molasses powder
- 8 oz cream cheese ¹
- 5 oz confectioners' sugar
- 1 oz crystallized ginger

What you need

- ½ c softened butter (plus more for greasing) ¹
- all-purpose flour (for dusting pans) ²
- 2 large eggs ³
- ⅓ c neutral oil
- vanilla extract
- kosher salt

Tools

- 2 (8-inch) cake pans
- parchment paper
- microplane or grater
- hand-held electric mixer

Cooking tip

Set the cream cheese and ½ cup butter out to soften at room temperature before starting the recipe.

Allergens

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

Nutrition per serving

Calories 330kcal, Fat 19g, Carbs 37g, Protein 4g



1. Prep pans

Preheat oven to 350°F with a rack in the center. Use **butter or nonstick cooking spray** to grease 2 (8-inch) cake pans. Dust each pan with **1 teaspoon all-purpose flour**, then tap out any excess. Line the bottom of each pan with an 8-inch parchment paper round.

In a large bowl, whisk to combine **warm spice blend**, **1 ½ cups self-rising flour**, and **½ teaspoon baking soda**.



4. Make frosting

In a large bowl, use an electric mixer to beat **softened cream cheese** and **½ cup softened butter** until creamy and combined. Add **confectioners' sugar**, **1 teaspoon vanilla**, and **¼ teaspoon salt**. Starting on low, mix until sugar is combined (it may look curdled at this point, that's OK). Increase speed to medium-high and beat until frosting is light and fluffy, 3-4 minutes more.



2. Mix cake batter

Peel and finely grate **1 tablespoon fresh ginger**. In a medium bowl, whisk to combine **grated ginger**, **espresso powder**, **brown sugar**, **1 cup warm water**, and **½ cup molasses powder** until ingredients are dissolved. Whisk in **2 large eggs** and **⅓ cup oil** until sugar mixture is smooth.

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



5. Frost cake

Place **1 cake layer** on a serving plate; spread **⅓ of the frosting** over cake. Place second cake layer on top of frosting. Use half of the remaining frosting to spread a thin coat around sides of cake. Spread remaining frosting over top layer of cake.



3. Bake cakes

Divide **cake batter** evenly between prepared cake pans. Bake both pans on center oven rack until a toothpick inserted in center of each cake comes out clean, 15-20 minutes. Let cakes cool in pans for 10 minutes. Run a small knife or spatula around edges to loosen cakes, then invert onto a wire rack and peel off parchment. Allow cakes to cool to room temperature.



6. Finish & serve

Coarsely chop **crystallized ginger**, then scatter around the rim of the **cake**. Refrigerate **cake** until **frosting** is set, about 30 minutes. Enjoy!