

## Gingerbread Cake

Serves 9

### Gingerbread Cake:

- 60 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1½ tsp ground cinnamon
- 1½ tsp ground ginger
- ¼ tsp ground cloves
- Zest of 1 lemon or orange
- 10 g finely chopped fresh ginger or 30 g finely chopped crystallized ginger (*optional*)
- 113 g unsalted butter, room temperature
- 10 g light brown sugar
- 50 g granulated white sugar
- 2 large eggs, room temperature
- 130 g molasses
- 240 ml milk, room temperature

### Lemon Icing:

- 170 g powdered sugar, sifted
- About 3 T freshly squeezed lemon juice



### Gingerbread Cake:

1. Preheat oven to **180°C**.
2. **Butter** and **flour** a 20 cm square pan with 5 cm sides.  
(*Can also use a 23 cm round pan with 5 cm sides.*)
3. In a separate bowl, whisk together the **flour**, **baking soda**, **baking powder**, **salt**, ground **cinnamon**, **ginger**, **cloves**, **lemon zest**, and **grated ginger** (if using).
4. With a stand mixer, beat the **butter** and **sugars** until light and fluffy (**about 2-3 minutes**). Add the **eggs**, one at a time, beating well after each addition.
5. Add the **molasses** and beat to combine. Scrape down the sides of the bowl as needed.
6. Add the **dry ingredients** (in three additions) and the **milk** (in two additions), alternately, beginning and ending with the dry ingredients. Beat just until incorporated.
7. Pour the batter into the prepared pan and smooth the top with the back of a spoon or an offset spatula. Bake for **30 - 35 minutes** or until a toothpick inserted into the center of the cake comes out clean and cake is just starting to pull away from sides of pan. Remove from oven and let cool on a wire rack. If desired, frost with the Lemon Icing.

### Lemon Icing:

1. Mix together the sifted **powdered sugar** and **lemon juice** until smooth.  
(*The icing should be thick but still spreadable.*)
2. Pour the icing onto the center of the cake and spread with an offset spatula.

This cake will keep for several days at room temperature. Can serve with softly whipped cream, lemon curd, or slices of apples sautéed in a little butter and sugar.