

# GINGERBREAD CAKE WITH CREAM CHEESE FROSTING



Every fall, we use this recipe to make our gingerbread cupcakes for the cafés. Even better, though, is the same thing in bundt cake form. It's rich and deeply dark with blackstrap molasses, and the flavor of fresh ginger infuses the cake. The crumb stays tender thanks to buttermilk, and the cream cheese frosting accentuates the ridges of the cake.

I made this in the classic Anniversary Bundt pan—about 11 inches across and nearly 5 inches deep, with graceful, sculpted ridges that give the cake a dramatic finish. Any Bundt pan of similar volume will work.

— Leslie Mackie

## INGREDIENTS:

### GINGERBREAD CAKE

- 2 1/3 cups unbleached all-purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 16 Tbsp (2 sticks) unsalted butter, room temperature
- 2/3 cup brown sugar, packed
- 2 Tbsp fresh ginger, finely chopped
- 4 large eggs
- 2/3 cup blackstrap molasses
- 1/2 cup buttermilk

### CREAM CHEESE FROSTING

- 8 ounces cream cheese, room temperature
- 8 Tbsp unsalted butter, room temperature
- 1 1/4 cups powdered sugar, sifted
- 1/4 cup milk, to thin (as needed)
- 1/4 cup candied ginger, cut into thin strips
- 1 Tbsp white crystal sugar

## DIRECTIONS:

### GINGERBREAD CAKE

Preheat oven to 325°F. Brush the Bundt pan with oil and lightly dust with flour to prevent sticking.

In a medium bowl, sift together the flour, baking powder, baking soda, and salt. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, brown sugar, and ginger on medium speed for 3 to 4 minutes until light in texture.

Add eggs one at a time, beating well after each. If the mixture looks like it's separating, add 1/4 cup of the flour mixture.

Blend in the molasses on medium speed, scraping the edges to ensure everything is thoroughly combined.

On low speed, add the remaining flour mixture and buttermilk in three alternating additions, doing the final mix by hand with a spatula.

Scoop the batter into the prepared pan, level the top, and set the pan on a rimmed baking sheet. Bake 30 to 35 minutes, until the cake is golden and a toothpick inserted in the center comes out clean.

Let cool for 30 minutes, then invert onto a serving plate.

### CREAM CHEESE FROSTING

In a stand mixer fitted with the paddle attachment, whip the cream cheese and butter until smooth, about 2 minutes. Gradually add the powdered sugar, beating 2 minutes more. Thin with milk until the frosting just drips off a spoon.

Generously spoon the frosting over the cooled cake, letting it run down the sides. Decorate the cake with candied-ginger strips and crystal sugar.