
Gingerbread Cake

Total time: 45 min Yield: 6 servings

Ingredients

1/2 cup soft butter
3/4 cup granulated sugar (divided)
2 1/2 cup all-purpose flour
1/2 tsp baking powder
1 tsp baking soda
1 1/2 tsp salt
2 tsp ground ginger
1 tsp ground cinnamon
1 egg
1/2 cup sour cream
1/2 cup molasses
1 cup water

Prep Time: 10 min Cooking Time: 35 min Total Time: 45 min

Instructions

Cream the butter and 1/2 cup sugar using a whisk in a large bowl and set aside. Sift the flour, baking powder, baking soda, 1/4 cup sugar, salt, ginger and cinnamon together and place in a container and set aside.

Add the egg and sour cream into the creamed butter and sugar mixture and whisk in until combined. Mix the molasses and water together in a separate container and set aside.

Add half of the sifted flour mixture to the bowl and whisk until combined. Pour in the molasses and water mixture and whisk until combined. Mix in the remaining sifted flour mixture and whisk until there are no lumps remaining.

Place the mixture into a pan at least 2" deep or split the batter into 2 loaf pans that has been sprayed with a pan release spray, buttered or brushed with oil.

Bake at 350° F for 35 minutes or until the center of the cake is firm and when a toothpick or skewer is inserted comes out clean with no raw batter. Let rest for 45 minutes so it will be easier to cut. Serve with ice cream, whipped cream or any type of sweet syrup like maple or agave.

Recipe brought to you by:

