

GINGERBREAD CAKE WITH CREAM CHEESE FROSTING



INGREDIENTS

Gingerbread Cake:

- 1 1/2 cups all-purpose gluten free flour
- 1 1/2 tsps baking powder
- 1/2 tsp salt
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 cup unsalted butter room temperature
- 1/2 cup granulated sugar
- 1/3 cup dark brown sugar lightly packed
- 2 large eggs room temperature
- 1/2 cup molasses
- 1 tsp vanilla
- 1/2 cup buttermilk room temperature

Cream Cheese Frosting:

- 1 cup butter room temperature
- 6 oz cream cheese full fat, room temperature
- 3 cups powdered sugar
- 1 tsp vanilla

MODIFICATIONS

5 tsp ginger

5 tsp cinnamon

Kerry Gold regular butter

3/4 cup molasses

coconut milk

3/4 cup

INSTRUCTIONS

Gingerbread Cake:

1. Preheat oven to 350F and grease and flour three 6" cake rounds or loaf pan, line with parchment.
2. In a medium bowl, whisk flour, baking powder, salt, and spices. Set aside.
3. Using a stand mixer fitted with the paddle attachment, beat butter until smooth. Add sugars and beat on med-high until pale and fluffy (2-3mins).
4. Reduce speed and add eggs one at a time, fully incorporating after each addition. Add molasses and vanilla and mix until incorporated.
5. Alternate adding flour mixture and buttermilk, beginning and ending with flour (3 additions of flour and 2 of milk). Fully incorporating after each addition. Do not overmix.
6. Spread batter evenly into prepared pans. Smooth the tops with a spatula.
7. Bake for approx. 25-30mins or until a toothpick inserted into the center comes out mostly clean. 45 mins for loaf pan.
8. Place cakes on wire rack to cool for 10mins then turn out onto wire rack to cool completely.

Cream Cheese Frosting:

1. Beat butter and cream cheese until fluffy (2 mins). Add powdered sugar one cup at a time. Add vanilla and beat until fluffy (3 mins).