



GINGER CAKE WITH FROSTING

 8-10
servings

 45 m

INGREDIENTS

For the cake:

- 2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 1/4 tsp baking powder
- 3/4 teaspoon salt
- 2 teaspoons ground ginger
- 1 1/2 teaspoons ground cinnamon plus more for finishing
- A rounded 1/4 teaspoon cloves
- 1/8 teaspoon freshly ground black pepper
- 1/2 cup light olive oil
- 1/2 cup dark brown sugar
- 2/3 cup molasses
- 2 teaspoons pure vanilla extract
- 1 large egg at room temperature
- 1 yolk
- 2/3 cups boiling water

For the frosting:

- 1 stick unsalted butter room temp
- One 8 oz package of cream cheese room temp
- 2 teaspoons pure vanilla extract
- 4 cups confectioners' sugar sifted if lumpy
- 1/4 tsp kosher salt
- 1/2 tsp ground cinnamon

DIRECTIONS

- Preheat the oven to 350°F. Grease an 8x8x2-inch pan with cooking spray or softened butter. Line the bottom with parchment paper.
- To make the cake, whisk the flour, baking soda, baking powder, salt, ginger, cinnamon, cloves and black pepper in a medium bowl.
- Place the oil and sugar in another medium bowl and whisk to combine. Add the molasses and vanilla and whisk again. Add the egg and yolk, one at a time, and continue whisking until smooth. Add the boiling water, whisking to combine.
- Add the dry ingredients and using a rubber spatula, gently



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DIRECTIONS

- Bake for 35 to 38 minutes, rotating at the halfway point, until a cake tester comes out looking just slightly wet. If you wait until the tester has only a crumb or two, the cake is a little too dry. Let cool until easy to handle before inverting the cake onto a cooling rack and then flipping it right side up to cool to room temperature.
- To make the frosting, combine the butter and cream cheese in the bowl of a stand mixer fitted with the paddle attachment and on a low-speed beat until smooth and uniform. Add the vanilla and beat again.
- Add the sugar one cup at a time to the mixer bowl, mixing until combined after each addition. Add the salt and cinnamon and mix just to incorporate.
- Generously frost the cooled cake, making swirls with the back of a large spoon. Dust with cinnamon and enjoy.