



Chocolate Chip Gingerbread Cake

READY IN



105 min.

SERVINGS



16

CALORIES



365 kcal

DESSERT

Ingredients

- 2.3 cups flour
- 1.5 teaspoons double-acting baking powder
- 0.3 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cardamom whole (seeds from 4 pods)
- 0.5 teaspoon nutmeg fresh grated (nutmeg)
- 0.5 teaspoon pepper black finely
- 3 cloves ground cloves whole

- 0.5 cup butter unsalted softened
- 0.8 cup brown sugar packed
- 2 tablespoons ginger grated
- 0.5 cup blackstrap molasses
- 2 eggs
- 0.5 cup milk
- 2 teaspoons vanilla
- 0.8 cup chocolate chopped
- 8 oz cream cheese softened
- 0.3 cup butter unsalted softened
- 1 teaspoon vanilla
- 1.3 cups powdered sugar
- 2 tablespoons chocolate chips miniature

Equipment

- bowl
- frying pan
- baking paper
- oven
- wire rack
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Line 8-inch square pan with cooking parchment paper; grease paper well (especially the corners).
- Grind spices if using whole. In small bowl, stir together flour, baking powder, salt, ginger, cinnamon, cardamom, nutmeg, pepper and cloves; set aside.

- In bowl of stand electric mixer or in large bowl with hand-held electric mixer, beat 1/2 cup butter until creamy.
- Add brown sugar and grated gingerroot; beat about 3 minutes or until light and creamy. Scrape side and bottom of bowl; beat in molasses. Beat in eggs, one at a time, until completely combined and scraping bowl after each addition. (Batter may look curdled at this point, but that is okay.)
- Gently fold in half of the flour mixture; fold in milk and 2 teaspoons vanilla. Fold in remaining flour mixture until completely combined. Fold in chocolate chips. Scrape batter into pan; smooth top.
- Bake in center of oven 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool completely on cooling rack, about 45 to 60 minutes.
- To make Frosting, in medium bowl, beat cream cheese and 1/4 cup butter with electric mixer on medium speed until smooth. Beat in 1 teaspoon vanilla. Gradually beat in powdered sugar until combined and slightly fluffy.
- Spread frosting over cooled cake.
- Sprinkle with miniature chocolate chips.

Nutrition Facts

PROTEIN 4.51% **FAT 42.92%** **CARBS 52.57%**

Properties

Glycemic Index:27.85, Glycemic Load:15.57, Inflammation Score:-5, Nutrition Score:7.4286956411341%

Nutrients (% of daily need)

Calories: 364.51kcal (18.23%), Fat: 17.77g (27.33%), Saturated Fat: 10.62g (66.38%), Carbohydrates: 48.96g (16.32%), Net Carbohydrates: 47.77g (17.37%), Sugar: 33.55g (37.28%), Cholesterol: 58.85mg (19.62%), Sodium: 143.16mg (6.22%), Alcohol: 0.26g (100%), Alcohol %: 0.33% (100%), Caffeine: 5.41mg (1.8%), Protein: 4.2g (8.41%), Manganese: 0.54mg (26.98%), Selenium: 11.5µg (16.43%), Magnesium: 44.38mg (11.09%), Vitamin B2: 0.18mg (10.73%), Iron: 1.88mg (10.43%), Vitamin B1: 0.16mg (10.35%), Vitamin A: 503.64IU (10.07%), Folate: 36.92µg (9.23%), Calcium: 91.28mg (9.13%), Phosphorus: 80.42mg (8.04%), Potassium: 261.22mg (7.46%), Copper: 0.14mg (7.17%), Vitamin B3: 1.26mg (6.3%), Vitamin B6: 0.11mg (5.6%), Fiber: 1.19g (4.75%), Vitamin B5: 0.39mg (3.91%), Zinc: 0.49mg (3.23%), Vitamin E: 0.48mg (3.23%), Vitamin D: 0.35µg (2.36%), Vitamin B12: 0.14µg (2.32%), Vitamin K: 2.06µg (1.96%)