



Chocolate-Covered Gingerbread Cake

READY IN



45 min.

SERVINGS



12

CALORIES



358 kcal

DESSERT

Ingredients

- 1.8 cups all purpose flour
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 2 tablespoons plus light
- 0.3 cup crystallized ginger chopped
- 2 large eggs
- 1 tablespoon ginger fresh grated peeled
- 0.8 cup brown sugar packed ()
- 1 teaspoon ground cinnamon

- 0.3 teaspoon ground cloves
- 2 teaspoons ground ginger
- 0.3 cup mild-flavored molasses light ()
- 0.3 teaspoon salt
- 8 ounces bittersweet chocolate chopped
- 0.3 cup butter unsalted room temperature ()
- 1 teaspoon vanilla extract
- 1 cup warm water
- 0.5 cup whipping cream

Equipment

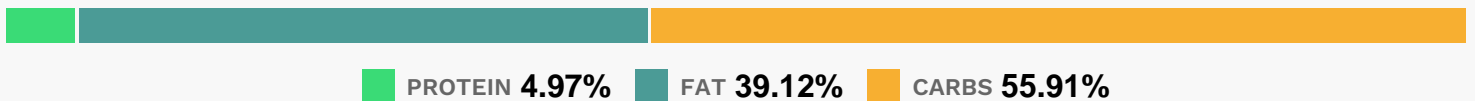
- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- knife
- whisk
- baking pan
- hand mixer
- spatula
- pastry bag

Directions

- Preheat oven to 350°F. Butter 9-inch square metal baking pan. Line bottom with parchment paper. Butter parchment.
- Whisk first 6 ingredients in medium bowl to blend.

- Mix warm water and baking soda in small bowl until baking soda dissolves. Using electric mixer, beat sugar, butter, molasses, eggs, and fresh ginger in large bowl until well blended.
- Add dry ingredients in 3 additions, alternating with water mixture in 2 additions, beating until just combined.
- Pour batter into prepared pan.
- Bake cake until tester inserted into center comes out clean, about 30 minutes. Cool on rack 20 minutes. Run knife around edge of cake to loosen. Invert cake onto rack; cool. Peel off parchment.
- Bring first 3 ingredients to simmer in medium saucepan.
- Remove from heat.
- Add chocolate and vanilla; stir until smooth.
- Let stand until cool but still pourable, about 20 minutes.
- Place cake on rack set atop baking sheet. Reserve 1/2 cup glaze.
- Pour remaining glaze over cake, spreading with spatula to coat top and sides. Chill cake and reserved glaze until reserved glaze is just firm enough to pipe, about 1 hour.
- Transfer reserved glaze to pastry bag fitted with 1/4-inch plain tip. Pipe 5 diagonal lines atop cake, spacing evenly. Cluster crystallized ginger atop lines. (Can be made 1 day ahead. Cover and refrigerate. Bring to room temperature before serving.)

Nutrition Facts



Properties

Glycemic Index:20.83, Glycemic Load:13.78, Inflammation Score:-5, Nutrition Score:8.9139130786061%

Nutrients (% of daily need)

Calories: 357.71kcal (17.89%), Fat: 15.67g (24.11%), Saturated Fat: 9.18g (57.35%), Carbohydrates: 50.4g (16.8%), Net Carbohydrates: 48.23g (17.54%), Sugar: 32.73g (36.37%), Cholesterol: 53.51mg (17.84%), Sodium: 158.01mg (6.87%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Caffeine: 16.25mg (5.42%), Protein: 4.48g (8.96%), Manganese: 0.7mg (34.84%), Selenium: 12.73µg (18.18%), Copper: 0.33mg (16.46%), Magnesium: 64.49mg (16.12%), Iron: 2.86mg (15.9%), Vitamin B1: 0.16mg (10.74%), Phosphorus: 103.9mg (10.39%), Folate: 38.08µg (9.52%), Vitamin B2: 0.16mg (9.36%), Potassium: 312.25mg (8.92%), Fiber: 2.17g (8.66%), Calcium: 80.53mg (8.05%), Vitamin B3: 1.39mg (6.96%), Vitamin A: 319.07IU (6.38%), Zinc: 0.83mg (5.55%), Vitamin B6: 0.1mg (5.21%), Vitamin B5: 0.39mg

(3.92%), Vitamin E: 0.42mg (2.8%), Vitamin D: 0.4µg (2.64%), Vitamin B12: 0.13µg (2.2%), Vitamin K: 2.2µg (2.1%)