



Ginger Cake with Crystallized Ginger Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



776 kcal

DESSERT

Ingredients

- ☐ 2.5 cups flour
- ☐ 2 teaspoons baking soda
- ☐ 10 servings cranberries fresh
- ☐ 1 slices candied ginger
- ☐ 3 tablespoons candied ginger minced
- ☐ 2 large eggs
- ☐ 1.3 cups brown sugar packed ()
- ☐ 2 teaspoons ground cinnamon

- ☐ 0.5 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger
- ☐ 1 cup blackstrap molasses light ()
- ☐ 1 slices cranberry-orange relish quartered
- ☐ 6 tablespoons powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup porter room temperature (beer)
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 3 cups whipping cream chilled

Equipment

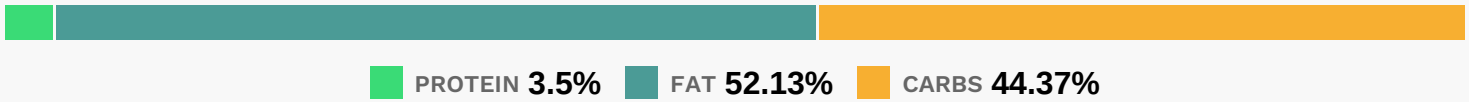
- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides. Sift first 6 ingredients into medium bowl; set aside. Using electric mixer, beat butter and brown sugar in large bowl until light and fluffy.
- ☐ Add eggs 1 at a time, beating well after each addition. Beat in molasses. Beat in flour mixture alternately with stout in 3 additions each (mixture may look curdled). Beat just until smooth. Divide batter between prepared pans; smooth tops.
- ☐ Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans on rack 10 minutes. Turn cakes out onto racks; cool completely. (Can be made 1 day ahead. Wrap in plastic; let stand at room temperature.)
- ☐ Using electric mixer, beat cream and powdered sugar in large bowl until peaks form. Fold in minced crystallized ginger.
- ☐ Place 1 cake layer on platter.
- ☐ Spread 2 cups frosting over top. Top with second cake layer.
- ☐ Spread remaining frosting over top and sides of cake. Arrange orange slices, ginger slices and cranberries on top. (Can be made 2 hours ahead. Chill.

Let stand at room temperature 20 minutes before serving.)

Nutrition Facts



Properties

Glycemic Index:21.15, Glycemic Load:28.43, Inflammation Score:-8, Nutrition Score:15.201304285423%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Hesperetin: 0.38mg, Hesperetin: 0.38mg, Hesperetin: 0.38mg, Hesperetin: 0.38mg Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 775.83kcal (38.79%), Fat: 45.52g (70.02%), Saturated Fat: 28.47g (177.91%), Carbohydrates: 87.18g (29.06%), Net Carbohydrates: 85.96g (31.26%), Sugar: 61.69g (68.54%), Cholesterol: 166.69mg (55.56%), Sodium: 393.01mg (17.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.87g (13.75%), Manganese: 1.02mg (50.92%), Vitamin A: 1676.06IU (33.52%), Selenium: 22.64µg (32.35%), Magnesium: 99.11mg (24.78%), Vitamin B2: 0.35mg (20.32%), Iron: 3.62mg (20.1%), Potassium: 660.59mg (18.87%), Vitamin B1: 0.28mg (18.69%), Folate: 66.23µg (16.56%), Calcium: 160.63mg (16.06%), Vitamin B6: 0.3mg (14.92%), Copper: 0.25mg (12.3%), Vitamin B3: 2.3mg (11.51%), Phosphorus: 113.29mg (11.33%), Vitamin D: 1.68µg (11.22%), Vitamin E: 1.34mg (8.94%), Vitamin B5: 0.81mg (8.15%), Fiber: 1.22g (4.86%), Zinc: 0.67mg (4.48%), Vitamin K: 4.32µg (4.11%), Vitamin B12: 0.24µg (4.03%), Vitamin C: 1.33mg (1.61%)