



Ginger Spice Cake with Dried Cherries

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



394 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 6 ounces cherries dried finely chopped
- ☐ 0.5 cup crystallized ginger finely chopped
- ☐ 0.5 cup brown sugar dark packed ()
- ☐ 1 tablespoon dijon mustard
- ☐ 3 large eggs
- ☐ 2.5 cups flour all-purpose plus more for pan

- ☐ 1 tablespoon ginger finely grated peeled
- ☐ 1 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 tablespoon ground ginger
- ☐ 1.5 teaspoons kosher salt
- ☐ 1 cup mild-flavored molasses light ()
- ☐ 1 cup very strong coffee hot
- ☐ 0.5 cup butter unsalted plus more for pan room temperature (1 stick)

Equipment

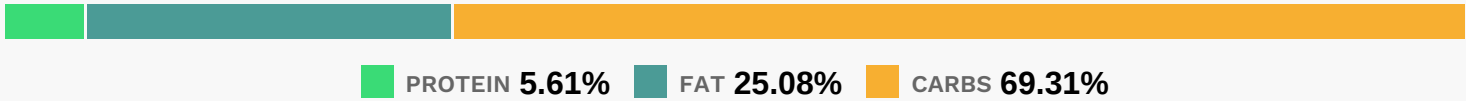
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350°F. Butter Bundt pan.Dust pan with flour, tapping out excess.
- ☐ Combine cherries, crystallized ginger,grated ginger, and Dijon mustard in a medium bowl.
- ☐ Pour espresso over cherry mixture and set aside.
- ☐ Whisk 2 1/2 cups flour,ground ginger, baking soda, salt, allspice,cinnamon, and pepper in a large bowl.
- ☐ Using an electric mixer on medium speed, beat 1/2 cup butter in a large bowl until light and fluffy, about 2 minutes.
- ☐ Add brown sugar and beat for 2 minutes. Beat in eggs one at a time, then beat in molasses.
- ☐ Strain cherry mixture into a small bowl, reserving soaking liquid.

- ☐
- Add dryingredients to butter mixture in 3 additions,alternately with soaking liquid in 2 additions,beating to blend between additions. Fold indrained cherry mixture. Scrape batter intoprepared pan.
- ☐
- Bake until top of cake springs back whenlightly pressed in the middle, about 1 hour.
- ☐
- Let cool in pan on a wire rack. DO AHEAD:Can be made 2 days ahead. Store airtight atroom temperature.
- ☐
- Remove cake from pan. Spoon Luscious
- ☐
- Chocolate Icing over cake, if using, allowingit to drip down sides.
- ☐
- Cut cake into wedgesto serve.

Nutrition Facts



Properties

Glycemic Index:24, Glycemic Load:28.9, Inflammation Score:-6, Nutrition Score:12.490434786548%

Flavonoids

Cyanidin: 5.14mg, Cyanidin: 5.14mg, Cyanidin: 5.14mg, Cyanidin: 5.14mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.86mg, Epicatechin: 0.86mg, Epicatechin: 0.86mg, Epicatechin: 0.86mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg

Nutrients (% of daily need)

Calories: 393.97kcal (19.7%), Fat: 11.11g (17.09%), Saturated Fat: 6.39g (39.92%), Carbohydrates: 69.09g (23.03%), Net Carbohydrates: 67.57g (24.57%), Sugar: 43.53g (48.36%), Cholesterol: 80.2mg (26.73%), Sodium: 624.88mg (27.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.48mg (3.16%), Protein: 5.59g (11.18%), Manganese: 0.99mg (49.33%), Selenium: 22.26µg (31.79%), Magnesium: 96.69mg (24.17%), Iron: 3.62mg (20.1%), Vitamin B1: 0.28mg (18.48%), Potassium: 628.99mg (17.97%), Folate: 66.19µg (16.55%), Vitamin B2: 0.25mg (14.91%), Vitamin B6: 0.28mg (14.24%), Copper: 0.25mg (12.3%), Vitamin B3: 2.33mg (11.65%), Calcium: 102.32mg (10.23%), Phosphorus: 84.55mg (8.46%), Vitamin B5: 0.77mg (7.69%), Vitamin A: 378.95IU (7.58%), Fiber: 1.52g (6.1%), Zinc: 0.58mg (3.85%), Vitamin D: 0.47µg (3.13%), Vitamin E: 0.47mg (3.11%), Vitamin B12: 0.15µg (2.55%), Vitamin C: 1.32mg (1.6%), Vitamin K: 1.57µg (1.49%)