



Ginger-Squash Cake with White Chocolate Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



390 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup butternut squash shredded peeled finely
- ☐ 1 large eggs
- ☐ 2 tablespoons ginger fresh finely grated peeled
- ☐ 0.8 cup brown sugar packed ()
- ☐ 0.3 teaspoon ground allspice

- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground ginger
- ☐ 4 ounces hazelnuts divided toasted chopped
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup butter unsalted melted
- ☐ 1.3 teaspoons vanilla extract divided
- ☐ 3 tablespoons whipping cream
- ☐ 3 ounces chocolate white (such as Lindt or Perugina)

Equipment

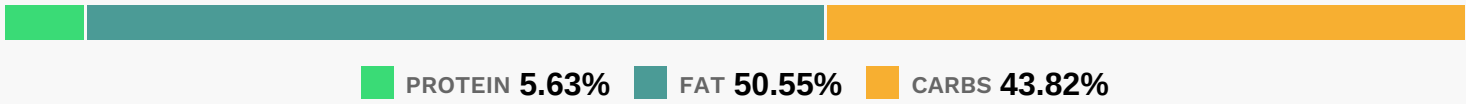
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F. Spray 9x9x2-inch metal baking pan with nonstick spray.
- ☐ Whisk flour and next 5 ingredients in medium bowl. Using electric mixer, beat squash, brown sugar, butter, egg, ginger, and 1 teaspoon vanilla in large bowl to blend. Fold in flour mixture and 1/2 cup hazelnuts.
- ☐ Transfer to pan, spreading to edges (layer will be thin).
- ☐ Bake cake until tester inserted into center comes out clean, about 30 minutes. Cool.
- ☐ Bring cream just to boil in small saucepan over medium heat.
- ☐ Remove from heat.
- ☐ Add white chocolate and remaining 1/4 teaspoon vanilla; whisk until smooth.
- ☐ Let stand at room temperature until thick enough to spread, about 20 minutes.

- ☐ Spread over cake (layer will be thin).
- ☐ Sprinkle remaining 1/4 cup nuts over. DO AHEAD: Can be made 1 day ahead.
- ☐ Let stand at room temperature.
- ☐ Cut into 16 squares and serve.

Nutrition Facts



Properties

Glycemic Index:35.88, Glycemic Load:13.34, Inflammation Score:-9, Nutrition Score:12.404347865478%

Flavonoids

Cyanidin: 0.95mg, Cyanidin: 0.95mg, Cyanidin: 0.95mg, Cyanidin: 0.95mg Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg

Nutrients (% of daily need)

Calories: 389.99kcal (19.5%), Fat: 22.53g (34.65%), Saturated Fat: 9.08g (56.75%), Carbohydrates: 43.94g (14.65%), Net Carbohydrates: 41.57g (15.12%), Sugar: 27.63g (30.7%), Cholesterol: 52.17mg (17.39%), Sodium: 226.52mg (9.85%), Alcohol: 0.22g (100%), Alcohol %: 0.26% (100%), Protein: 5.65g (11.3%), Manganese: 1.13mg (56.32%), Vitamin A: 2220.19IU (44.4%), Vitamin E: 2.84mg (18.91%), Vitamin B1: 0.24mg (16.19%), Copper: 0.31mg (15.4%), Folate: 53.98µg (13.49%), Selenium: 8.73µg (12.46%), Phosphorus: 113.23mg (11.32%), Calcium: 107.54mg (10.75%), Iron: 1.92mg (10.67%), Vitamin B2: 0.17mg (10.03%), Magnesium: 38.43mg (9.61%), Fiber: 2.37g (9.47%), Vitamin B3: 1.53mg (7.67%), Potassium: 260.48mg (7.44%), Vitamin B6: 0.15mg (7.26%), Vitamin C: 4.78mg (5.79%), Vitamin B5: 0.49mg (4.86%), Zinc: 0.69mg (4.58%), Vitamin K: 4.16µg (3.96%), Vitamin D: 0.36µg (2.38%), Vitamin B12: 0.14µg (2.34%)