



Gingerbread Cake

READY IN



180 min.

SERVINGS



8

CALORIES



440 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 large eggs beaten to blend
- 1.5 cups flour all-purpose
- 2 teaspoons ginger grated peeled
- 0.8 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 cup heavy whipping cream chilled
- 0.8 teaspoon kosher salt

- 0.3 cup lemon curd store-bought
- 8 servings lemon zest finely grated
- 0.5 cup brown sugar light packed ()
- 0.5 cup blackstrap molasses light ()
- 1 tablespoon powdered sugar
- 0.5 cup butter unsalted cut into 1/2" pieces (1 stick)

Equipment

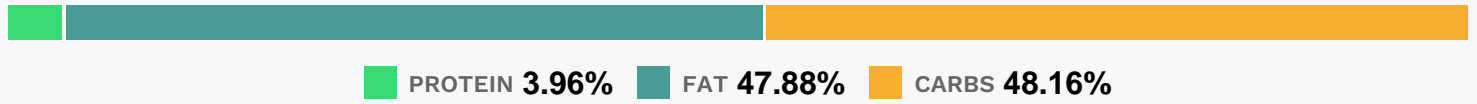
- bowl
- frying pan
- oven
- whisk

Directions

- Preheat oven to 350°F. Coat pan with nonstick spray. Line bottom with parchment paper; spray paper.
- Whisk flour and next 5 ingredients in a medium bowl.
- Place butter in a large bowl.
- Pour 1/2 cup boiling water over; whisk until melted.
- Whisk in sugar and next 3 ingredients.
- Add dry ingredients; whisk to blend.
- Transfer to prepared pan.
- Bake until a tester inserted into center of cake comes out clean, about 25 minutes.
- Let cool in pan for 10 minutes. Invert onto a wire rack; let cool.
- Remove parchment.
- Beat cream and sugar in a medium bowl until firm peaks form. Fold in curd, leaving swirls.
- Spread over cake.
- Garnish with zest.
- Per serving: 430 calories, 24 g fat, 50 g carbohydrates

Bon Appétit

Nutrition Facts



Properties

Glycemic Index:28.88, Glycemic Load:19.94, Inflammation Score:-6, Nutrition Score:9.3152172798696%

Nutrients (% of daily need)

Calories: 439.93kcal (22%), Fat: 23.76g (36.55%), Saturated Fat: 14.79g (92.44%), Carbohydrates: 53.78g (17.93%), Net Carbohydrates: 52.97g (19.26%), Sugar: 35.28g (39.2%), Cholesterol: 87.37mg (29.12%), Sodium: 364.86mg (15.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.42g (8.83%), Manganese: 0.61mg (30.56%), Selenium: 14.97µg (21.39%), Vitamin A: 826.35IU (16.53%), Magnesium: 61.45mg (15.36%), Vitamin B1: 0.2mg (13.48%), Iron: 2.42mg (13.45%), Vitamin B2: 0.21mg (12.15%), Folate: 47.71µg (11.93%), Potassium: 397.79mg (11.37%), Calcium: 101.99mg (10.2%), Vitamin B6: 0.18mg (9.08%), Vitamin B3: 1.66mg (8.28%), Copper: 0.16mg (7.81%), Phosphorus: 71.64mg (7.16%), Vitamin D: 0.81µg (5.43%), Vitamin B5: 0.48mg (4.81%), Vitamin E: 0.69mg (4.59%), Fiber: 0.81g (3.25%), Zinc: 0.41mg (2.73%), Vitamin B12: 0.13µg (2.12%), Vitamin K: 2.1µg (2%)