



Gingerbread Cake with Cream Cheese Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



241 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 2 ounces cream cheese fat-free softened
- ☐ 1 large eggs
- ☐ 0.7 cup milk fat-free
- ☐ 6.8 ounces flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.1 teaspoon ground cloves

- ☐ 2 teaspoons ground ginger
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 0.3 cup lemon curd
- ☐ 0.3 cup blackstrap molasses
- ☐ 1.8 cups powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, place 1/3 cup granulated sugar and butter in a medium bowl; beat with a mixer at high speed for 2 minutes or until well combined.
- ☐ Add molasses and egg; beat well.
- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour and next 5 ingredients (through cloves) in a medium bowl.
- ☐ Add flour mixture and milk alternately to sugar mixture, beginning and ending with flour mixture. Stir in 1 teaspoon vanilla. Spoon batter into an 8-inch square pan coated with cooking spray.
- ☐ Bake at 350 for 30 minutes or until a wooden pick inserted in the center comes out clean. Cool completely on a wire rack.

- ☐ To prepare frosting, place cheeses, 1 teaspoon vanilla, and 1/8 teaspoon salt in a large bowl; beat with a mixer at medium speed until light and fluffy. Gradually add powdered sugar; beat at low speed just until blended (do not overbeat).
- ☐ Spread frosting evenly over top of cake. Top each serving with Lemon Curd.

Nutrition Facts



Properties

Glycemic Index:28.53, Glycemic Load:15.22, Inflammation Score:-3, Nutrition Score:4.9795651967111%

Nutrients (% of daily need)

Calories: 240.71kcal (12.04%), Fat: 5.08g (7.82%), Saturated Fat: 3.02g (18.84%), Carbohydrates: 45.57g (15.19%), Net Carbohydrates: 45.07g (16.39%), Sugar: 32.74g (36.38%), Cholesterol: 26.64mg (8.88%), Sodium: 167.24mg (7.27%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Protein: 3.62g (7.24%), Manganese: 0.34mg (17.25%), Selenium: 8.81µg (12.59%), Vitamin B1: 0.14mg (9.32%), Folate: 33.29µg (8.32%), Vitamin B2: 0.14mg (7.96%), Iron: 1.24mg (6.88%), Phosphorus: 68.75mg (6.87%), Magnesium: 24.65mg (6.16%), Calcium: 55.67mg (5.57%), Vitamin B3: 1.07mg (5.37%), Potassium: 168.04mg (4.8%), Vitamin B6: 0.07mg (3.69%), Vitamin A: 171.13IU (3.42%), Copper: 0.07mg (3.31%), Vitamin B5: 0.29mg (2.85%), Vitamin B12: 0.17µg (2.82%), Zinc: 0.34mg (2.26%), Fiber: 0.51g (2.02%), Vitamin D: 0.23µg (1.55%), Vitamin E: 0.17mg (1.11%)