

# **Gingerbread Cakes With Citrus Glaze**







DESSERT

## **Ingredients**

O.8 teaspoon baking soda
16 servings citrus glaze
0.5 cup firmly domino brown sugar light packed
1 cup butter softened
1 cup buttermilk
O.3 cup crystallized ginger chopped
3 large eggs
3 cups flour all-purpose

0.5 cup domino granulated sugar

	1 teaspoon ground cinnamon	
	1 tablespoon ground ginger	
	1 slices garnishes: lemon and orange fresh	
	1 cup blackstrap molasses	
	0.5 teaspoon salt	
Equipment		
	bowl	
	oven	
	loaf pan	
	hand mixer	
Directions		
	Preheat oven to 35	
	Grease and flour 2 (8 1/2 - x 4 1/2 -inch) loaf pans.	
	Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating until fluffy.	
	Add molasses; beat until blended.	
	Add eggs, 1 at a time, beating until blended after each addition. Beat in buttermilk until blended.	
	Combine flour and next 5 ingredients in a large bowl. Gradually add to butter mixture, beating until blended.	
	Pour batter into prepared pans.	
	Bake at 350 for 50 to 53 minutes or until a long wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).	
	Drizzle with Citrus Glaze.	
	Garnish, if desired.	

## **Nutrition Facts**

### **Properties**

Glycemic Index:18.79, Glycemic Load:24.47, Inflammation Score:-5, Nutrition Score:8.6265216871448%

#### **Flavonoids**

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

### **Nutrients** (% of daily need)

Calories: 331.86kcal (16.59%), Fat: 13.18g (20.28%), Saturated Fat: 7.92g (49.5%), Carbohydrates: 50.06g (16.69%), Net Carbohydrates: 49.3g (17.93%), Sugar: 31.71g (35.24%), Cholesterol: 67.03mg (22.34%), Sodium: 255.06mg (11.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.25g (8.5%), Manganese: 0.62mg (30.81%), Selenium: 15.57µg (22.24%), Magnesium: 60.44mg (15.11%), Vitamin B1: 0.2mg (13.63%), Iron: 2.38mg (13.23%), Folate: 48.64µg (12.16%), Vitamin B2: 0.19mg (11.27%), Potassium: 383.73mg (10.96%), Vitamin B6: 0.18mg (8.93%), Vitamin A: 430.48IU (8.61%), Vitamin B3: 1.65mg (8.23%), Calcium: 80.14mg (8.01%), Copper: 0.15mg (7.63%), Phosphorus: 67.51mg (6.75%), Vitamin B5: 0.5mg (5%), Vitamin E: 0.46mg (3.04%), Fiber: 0.76g (3.02%), Vitamin B12: 0.18µg (2.94%), Zinc: 0.43mg (2.88%), Vitamin D: 0.38µg (2.55%), Vitamin K: 1.18µg (1.12%)