



Gingercake Men -Tablescap Centerpiece

READY IN



45 min.

SERVINGS



10

CALORIES



843 kcal

SIDE DISH

Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup butter softened
- 0.3 cup cocoa powder
- 1.5 cups brown sugar dark packed
- 3 eggs
- 4 cups flour all-purpose
- 0.3 teaspoon kosher salt
- 1 cup maple syrup
- 7 cups marshmallow creme

- 0.8 cup milk
- 1 cup blackstrap molasses
- 1 tablespoon pumpkin pie spice

Equipment

- bowl
- frying pan
- baking paper
- oven
- wire rack
- hand mixer
- toothpicks
- cookie cutter
- spatula
- cutting board
- kitchen twine

Directions

- Special equipment: 8 (8-ounce) jam jars, with lids 8 pieces burlap cut into 4-inch circles
Twine or natural-colored raffia
- Preheat the oven to 350 degrees F. Spray a 12 by 17-inch sheet pan with nonstick cooking spray and line it with parchment paper.
- In a large bowl sift together the flour, cocoa powder, pumpkin pie spice, baking soda, and salt.
- In another bowl, with a hand mixer beat together the butter, and sugar until well combined and slightly fluffy.
- Add the molasses, and eggs, 1 at a time until well incorporated.
- Add the sifted dry ingredients into the butter and eggs in thirds, alternating with the milk.
- Mix, only until combined, but do not over beat.
- Spread the mixture in an even layer into the prepared sheet pan and smooth the top with an off set spatula.

- Bake, rotating the pan halfway through, until a toothpick inserted in center comes out clean, about 15 to 20 minutes.
- Remove the pan from the oven and let cool for 10 minutes before inverting the pan onto a cooling rack to unmold. Peel off the parchment paper and cool completely. Turn the cake onto a cutting board, and using a gingerbread man cookie cutter, cut out shapes from the cake.
- Display the gingercake men, standing up on a cake pedestal, with a jar of the maple cream in the center to be sure they remain standing.
- In a large bowl, with a hand mixer beat together the marshmallow cream, and maple syrup until well combined. Divide the mixture among the jars.
- Lay a piece of burlap over the top of each jar and secure with piece of twine or raffia. If using for a place marker, write the guest's name on a tag and thread it through the twine before tying off.

Nutrition Facts

PROTEIN 3.62% **FAT 7.5%** **CARBS 88.88%**

Properties

Glycemic Index:24.35, Glycemic Load:46.93, Inflammation Score:-6, Nutrition Score:18.506086773846%

Flavonoids

Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 843.38kcal (42.17%), Fat: 7.34g (11.29%), Saturated Fat: 3.97g (24.79%), Carbohydrates: 195.58g (65.19%), Net Carbohydrates: 193.34g (70.31%), Sugar: 132.3g (147%), Cholesterol: 63.5mg (21.17%), Sodium: 201.42mg (8.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.95mg (1.65%), Protein: 7.97g (15.94%), Manganese: 1.8mg (90.02%), Vitamin B2: 0.75mg (44.12%), Selenium: 28.17µg (40.24%), Vitamin B1: 0.45mg (29.72%), Magnesium: 117.73mg (29.43%), Iron: 4.83mg (26.83%), Folate: 99.04µg (24.76%), Potassium: 745.56mg (21.3%), Calcium: 177.22mg (17.72%), Copper: 0.35mg (17.29%), Vitamin B3: 3.42mg (17.1%), Vitamin B6: 0.3mg (15%), Phosphorus: 128.24mg (12.82%), Fiber: 2.23g (8.94%), Vitamin B5: 0.82mg (8.16%), Zinc: 1.09mg (7.29%), Vitamin A: 244.31IU (4.89%), Vitamin B12: 0.23µg (3.77%), Vitamin D: 0.47µg (3.1%), Vitamin E: 0.32mg (2.15%)