

Gingerbread Bundt Cake

Lynne Gassiraro

Based on a recipe from King Arthur Flour



2 1/2 cups King Arthur Unbleached All-Purpose Flour

Spices: 2 1/2 teaspoons ginger, 1 1/2 teaspoons cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves, and 1/2 teaspoon allspice (or 2 tablespoons 'gingerbread spice')

1/2 teaspoon salt

1/4 teaspoon baking soda

1 teaspoon baking powder

3/4 cup (12 tablespoons) butter, room temp

1 1/2 cups brown sugar, packed

2 large eggs

1 tsp vanilla

1/2 cup molasses

1 cup coffee (room temp)

Directions

Preheat the oven to 350°F. Lightly grease a 10- to 12-cup bundt-style pan.

In a large bowl whisk together the flour, gingerbread spices, salt, baking soda, and baking powder. Set aside.

In a separate bowl, beat together the butter and sugar until fluffy.

Add the eggs one at a time, beating well and scraping the bottom and sides of the bowl after each addition. Stir in the molasses and vanilla.

Add the flour mixture in three additions alternately with the coffee, starting and ending with the flour. Mix just until smooth (batter will look a bit curdled)

Pour the batter into the prepared pan, smoothing the top.

Bake the cake for 55 to 65 minutes, or until a cake tester inserted into the center comes out clean.

Remove the cake from the oven, cool it in the pan for 10 minutes, then turn it out onto a rack.

*If desired glaze (KA's recipe included a rum glaze) and serve with whipped cream.

Cook's Notes

Ok if batter looks a bit curdled- didn't affect anything in the end. Make sure eggs and liquid are room temp.

Can sub water for coffee

I replaced their suggested rum glaze with my own maple glaze and cooked the cake in one of my fancy bundt pans.

For Christmas I glazed cranberries and decorated the cake with them. Try using a vanilla glaze for better contrast rather than the maple.

Try making mini personal bundts

Serve with sweetened whipped cream