



Baldacci
FAMILY VINEYARDS
NAPA VALLEY

Gingerbread Cake

Prep: 15 min

Cook: 35 min

Total: 50 min

Yield: 16 servings

Ingredients

- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 4 tablespoons unsalted butter, melted
- 2/3 cup packed dark brown sugar
- 2/3 cup mild-flavored molasses
- 2/3 cup boiling water
- 1 large egg

Directions

1. Preheat oven to 350°F. Grease a 9-in square pan with nonstick cooking spray with flour.
2. Whisk together flour, baking soda, salt, ginger, cinnamon and cloves in a medium bowl.
3. In a separate large bowl, whisk together the melted butter, brown sugar, molasses, and boiling water. When the mixture is luke warm, whisk in the egg.
4. Add the dry ingredients to the wet ingredients and whisk until just combined and there are no more lumps.
5. Pour the batter into the prepared pan and bake for about 35 minutes, or until the edges look dark and the middle feels firm to the touch.
6. Serve warm and add warm icing for an extra bit of flavor.

Pair With

Frederich Gewürztraminer