






Gingerbread Cake

★★★★★ 13

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-  PREP: 10 MINUTES
-  COOK: 45 MINUTES
-  SERVINGS: 8 - 10 SERVINGS

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Gingerbread House making made easy! Create your own gingerbread house cake using our Gingerbread House Bundt and add all your favorite candy decorations for a creative display! This classic recipe is rich in flavor,



with a combination of ginger, cinnamon, and other spices to make the perfect holiday dessert.

+ Ingredients

- 3 cups all-purpose flour
 - 2 tsp baking soda
 - 2 tsp ground ginger
 - 2 tsp ground cinnamon
 - 1/2 tsp ground cloves
 - 1/2 tsp salt
 - 1 cup butter, melted, cooled slightly
 - 1 cup packed light brown sugar
 - 1 cup light molasses
 - 2 large eggs
 - 1 cup hot water
 - Optional: Decorations such as icing, powdered sugar, candies, glaze, chocolate chips, etc.
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+ Directions

Preheat oven to 350°F. Prepare Gingerbread House Duet Pan with baking spray and use a pastry brush to evenly coat the details of the pan. Combine flour, baking soda, ginger, cinnamon, cloves and salt in a medium bowl. Using a mixer with paddle attachment, combine melted butter and brown sugar. Add molasses and mix until well blended. Beat in eggs. Slowly add dry ingredients and beat on medium speed until well blended. Gradually stir in hot water until full incorporated. Pour batter into prepared pan, filling only $\frac{3}{4}$ full. Bake for 45-50 minutes, until toothpick inserted comes out clean. Cool cakes in pan for 8-10 minutes



and invert onto cooling rack to cool completely. Decorate cakes as desired.

