

# Adult Recipe: Gingerbread Bundt Cake



As far as traditional holiday flavors go, gingerbread reigns supreme not only in the U.S. but throughout much of Europe as well. We've packaged up the flavor in our own spice blend, and it's featured here in this extra moist and tender gingerbread cake. Topped with a rum glaze, this holiday dessert is sure to win over your guests.

PREP
15 mins

BAKE

TOTAL

YIELD

55 mins to 1 hr 5 mins 1 hr 10 mins

one 10" to 12" cake

## Ingredients

### Cake

- 2 1/2 cups (300g) King Arthur Unbleached All-Purpose Flour
- 2 tablespoons (14g) King Arthur Gingerbread
  Spice, or 2 1/2 teaspoons ginger, 1 1/2 teaspoons cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves, and 1/2 teaspoon allspice
- 1/2 teaspoon table salt
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 12 tablespoons (170g) unsalted butter, at room temperature, at least 65°F
- 11/2 cups (319g) light brown sugar or dark brown sugar, packed
- 2 large eggs, at room temperature
- 1/2 cup (170g) molasses
- 1 cup (227g) water

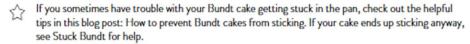
#### Glaze

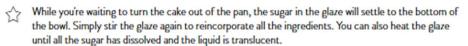
- 1/3 cup (74g) rum or water
- 1/2 teaspoon King Arthur Gingerbread Spice, or 1/4 teaspoon ginger and 1/4 teaspoon cinnamon
- 3/4 cup (149g) granulated sugar

#### Instructions

- 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 spice, salt, baking soda, and baking powder. Set aside.
- (3) 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.
- S Add the flour mixture in three additions alternately with the water, starting and ending with the flour. Mix just until smooth.
- 6 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.
- (8) While the cake is baking, make the glaze by stirring together the water spice and sugar. Set aside.
- (9) Remove the cake from the oven, cool it in the pan for 10 minutes, then turn it out onto a rack.
- (10) Brush the cake with the glaze, and allow it to cool completely before serving.

## Tips from our Bakers





Want to bake a sheet cake or cupcakes rather than a Bundt cake? Read our blog posts, How to convert cake to cupcakes and How to make sheet cake for details.

We're here to help. King Arthur Baker's Hotline: (855) 371-2253