



# 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**  
55 mins to 1 hr 5 mins

**TOTAL**  
1 hr 10 mins

**YIELD**  
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
- 1 1/2 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

- ① Preheat the oven to 350°F. Lightly grease a 10- to 12-cup bundt-style pan.
- ② 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.
- ④ 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.
- ⑤ 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.
- ⑦ 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

- ☆ If you sometimes have trouble with your Bundt cake getting stuck in the pan, check out the helpful tips in this blog post: [How to prevent Bundt cakes from sticking](#). If your cake ends up sticking anyway, see [Stuck Bundt](#) for help.
- ☆ While you're waiting to turn the cake out of the pan, the sugar in the glaze will settle to the bottom of the bowl. Simply stir the glaze again to reincorporate all the ingredients. You can also heat the glaze until all the sugar has dissolved and the liquid is translucent.
- ☆ 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**