

Gingerbread Cake with Strawberries and Caramel Sauce

This Gingerbread Cake is full of flavor from the spices and molasses, yet lighter than traditional Gingerbread. Top it with fresh strawberries and caramel sauce to make it fancy. It can be made in a flash on a weeknight. Just mix up the ingredients. Throw it into the oven as you are making dinner and a little weeknight splurge is ready for you by the time you finish your meal.

Whenever you make any cake, it's important to have a bowl with the wet ingredients and a bowl with the dry ingredients. (Sift any lumpy ingredients like the baking powder or soda.) The two should never meet until just before you are going to bake the cake and then they must be mixed together just until the flour disappears. This is what creates a light and airy cake.

Wet Ingredients

¼ cup butter, room temperature
¼ cup brown sugar
¼ cup sugar
⅛ cup molasses
1 egg
½ teaspoon vanilla
¾ cup milk

½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon ground ginger
¼ teaspoon ground cloves
2 dashes black pepper
1 basket fresh strawberries, sliced
1 cup caramel sauce



Dry Ingredients

1 ¼ cups flour

- 1 Preheat oven to 350°. Grease and flour an 8" round cake pan or an 8" x 8" square pan.
- 2 In a large bowl with an electric mixer, beat the butter, sugars, molasses, egg and vanilla for a few minutes until it is light and fluffy. Beat in milk at the end.
- 3 Combine the dry ingredients in a separate bowl...the flour, baking powder, baking soda, salt, cinnamon, ginger, cloves and pepper.
- 4 Stir in the dry ingredients to the wet ingredients by hand just until the flour disappears. The mixture may be slightly lumpy.
- 5 Pour batter into prepared pan. Bake for 20-25 minutes or until the surface springs back. Test with a toothpick to see that the center is dry.
- 6 Let cool slightly and then cut slices to serve. Top with fresh sliced strawberries and drizzle with caramel sauce.

Servings: 8

Preparation Time: 15 minutes

Cooking Time: 25 minutes

Total Time: 40 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 287 calories, 63 calories from fat, 7.1g total fat, 43.8mg cholesterol, 376.7mg sodium, 207.2mg potassium, 53.4g carbohydrates, 1.3g fiber, 18.1g sugar, 4.2g protein.

Source

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