



Gingerbread Cake



8 servings



45 minutes

INGREDIENTS

- 1 $\frac{2}{3}$ cups all-purpose flour
- 2 teaspoons ground ginger
- 1 $\frac{1}{4}$ teaspoons baking soda
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Chinese five-spice powder
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup dark molasses
- $\frac{1}{2}$ cup vegetable oil
- 1 egg, beaten
- $\frac{1}{2}$ cup boiling water
- 1 cup powdered sugar
- $\frac{1}{4}$ cup lemon juice
- 1 tablespoon grated lemon zest

NOTES

For a spicier cake, substitute cloves for Chinese five-spice and add extra ginger. To keep it moist, add applesauce or underbake slightly. If the lemon glaze is too tart, serve with whipped cream instead. Using coconut oil enhances moisture and flavor.

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and lightly flour a 9-inch square baking pan.
2. Whisk together flour, ginger, baking soda, cinnamon, salt, and Chinese five-spice powder in a bowl. Stir in sugar, molasses, oil, and egg until just combined. Pour in boiling water; whisk until batter is smooth and shiny, about 1 minute.
3. Pour batter into the prepared baking pan. Tap the pan gently on the counter to remove any air bubbles.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes.
5. Meanwhile, mix powdered sugar, lemon juice, and lemon zest in a bowl until sugar dissolves.
6. Pour lemon juice mixture over cake while cake is still hot. Spread mixture around with a spatula to ensure even distribution.
7. Let cake cool completely before serving.