



Ginger Bread Cake with Maple Glaze

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

Cake

½ cup O&V **Unflavored EVOO** *
1 egg
½ cup (packed) dark brown sugar
1 cup molasses (mild)
2 teaspoons ginger powder
1 teaspoon cinnamon powder
½ teaspoon clove powder
½ teaspoon salt
1 ½ teaspoons baking soda
2 ½ cups all-purpose flour
1 cup hot water (almost boiling)

Glaze and Serving

1 cup confectioner's sugar
¼ cup Runamok **Holiday Spice Maple Syrup** *
Chopped toasted pecans or glazed/candied pecans (optional)

Preparation

Heat the oven to 350F. Grease a 9x9 square baking pan or glass pan. Line the bottom with parchment paper and grease the parchment paper as well

Combine the EVOO and egg in a mixing bowl till smooth. Add in the brown sugar and molasses and whisk well till there are no lumps of sugar in the mixture,

Add in the cloves, cinnamon, ginger, salt and baking soda, whisk well until smooth and incorporated. Add the flour and incorporate with a spatula until flour is well mixed in and there are no lumps -- batter will be very thick at this point.

Pour in the hot water (1/2 a cup at a time) and stir in until the batter is smooth, silky but do not over mix at this point. Pour into the prepared baking pan and place in the oven for 35-40 minutes until a tester inserted in the middle of the cake comes out clean.

Cool the cake completely (about 2 hours)

In the meantime, make the glaze by whisking the confectioner's sugar and maple syrup together until smooth and glossy. You can add more confectioner's sugar for a thicker glaze or more maple syrup to thin it out.

Serve the cake with a drizzle of the maple syrup glaze and garnish with chopped pecans if using

Serves 16

Active time 10 minutes Total Time: 50 minutes plus time to cool the cake

Notes

* A good quality **Extra Virgin Olive Oil** create a nice moist crumb that stays tender and delicious for days after being made. You can certainly use your favorite high quality EVOO.

* Runamok **Holiday Spice Maple Syrup** is the star of the cake lending another layer of festive flavor and sweetness to this cake. You can substitute with the Runamok **Cinnamon Vanilla** or **Bourbon Barrel Aged** flavors if you prefer.

Categories: Dessert, Sweets, Dairy Free, Easy Dessert, Runamok, Holiday Spice Maple Syrup, Cinnamon Vanilla, Bourbon Barrel Aged, Olive Oil Cake. Gingerbread Cake, Holiday Baking, Festive Cake,