

Gingerbread Cake

ACTIVE 15 MINUTES TOTAL 3 HOURS

8 SERVINGS *Deputy food editor Janet McCracken adds fresh ginger to a family recipe to create this moist spice cake.*

CAKE

Nonstick vegetable oil spray

- 1½ cups all-purpose flour
- 1 tsp. ground ginger
- ¾ tsp. ground cinnamon
- ¾ tsp. kosher salt
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ cup (1 stick) unsalted butter,
cut into ½" pieces
- ½ cup (packed) light brown sugar
- ½ cup mild-flavored (light) molasses
- 1 large egg, beaten to blend
- 2 tsp. grated peeled ginger

TOPPING

- 1 cup chilled heavy cream
- 1 Tbsp. powdered sugar
- ¼ cup store-bought lemon curd
- Finely grated lemon zest

SPECIAL EQUIPMENT: An 8" square metal cake pan

CAKE Preheat oven to 350°. Coat pan with nonstick spray. Line bottom with parchment paper; spray paper. Whisk flour and next 5 ingredients in a medium bowl. Place butter in a large bowl. Pour ½ cup boiling water over; whisk until melted. Whisk in sugar and next 3 ingredients. Add dry ingredients; whisk to blend. Transfer to prepared pan.

Bake until a tester inserted into center of cake comes out clean, about 25 minutes. Let cool in pan for 10 minutes. Invert onto a wire rack; let cool. Remove parchment.

TOPPING Beat cream and sugar in a medium bowl until firm peaks form. Fold in curd, leaving swirls. Spread over cake. Garnish with zest. **CALORIES 430 FAT 24 G CARBS 50 G**