

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

¼ 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

½ 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