The Extra Ingredient

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Ginger Molasses Bundt Cake

Makes one 12-inch Bundt cake

Cozy up to this comforting Ginger Molasses Bundt Cake. Deep notes of molasses and warm ginger create a moist, tender crumb, while a silky cinnamon maple glaze draped over the cake gives just the right touch of sweetness and elegance. Perfect for holiday gatherings or a quiet autumn evening, this cake brings the nostalgic essence of the season straight to your table.

Cake Ingredients:

3 cups all-purpose flour
2 teaspoons ground cinnamon
1/2 teaspoon freshly ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon baking soda
1/4 teaspoon Kosher salt
1-1/2 tablespoons freshly grated ginger root
3 large eggs, room temperature
1 teaspoon vanilla
1 cup unsalted butter, melted
1 cup buttermilk
1/2 cup white sugar
1 cup light brown sugar
1 cup molasses

Cinnamon, Maple Glaze Ingredients:

1 tablespoon unsalted butter
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup confectioners' sugar
3 tablespoons maple syrup

Directions:

1. Preheat the oven to 350° F.

2. Grease and flour a 12-inch Bundt pan. Shake out any excess flour. Set the pan aside.

3. In a large mixing bowl, add the flour, cinnamon, nutmeg, cloves, ginger, baking soda, and salt. Mix to combine. Set aside.

4. In a stand mixer with the paddle attachment, combine the grated ginger, eggs, vanilla, melted butter, buttermilk, white sugar, brown sugar, and molasses. Mix until evenly combined.

5. Slowly add the dry mixture to the wet mixture, and mix until incorporated.

6. Pour the batter into the Bundt pan and bake in the preheated oven for 45-55 minutes or until a knife comes out clean when inserted in the middle of the cake. Remove from the oven and cool on a cooling rack for 20 minutes.

7. Once the cake has initially cooled, invert the Bundt pan on a plate or cooling rack and allow the cake to cool completely.

8. While the cake cools, make the cinnamon maple glaze. In a small bowl melt the butter. Add the salt, cinnamon, sugar, and maple syrup. Mix until a smooth consistency has been achieved.

9. Drizzle onto the cooled cake, slice and enjoy!