





INGREDIENTS

Recipe Card

Gingerbread Cake with Dulce de Leche + Ginger Brittle

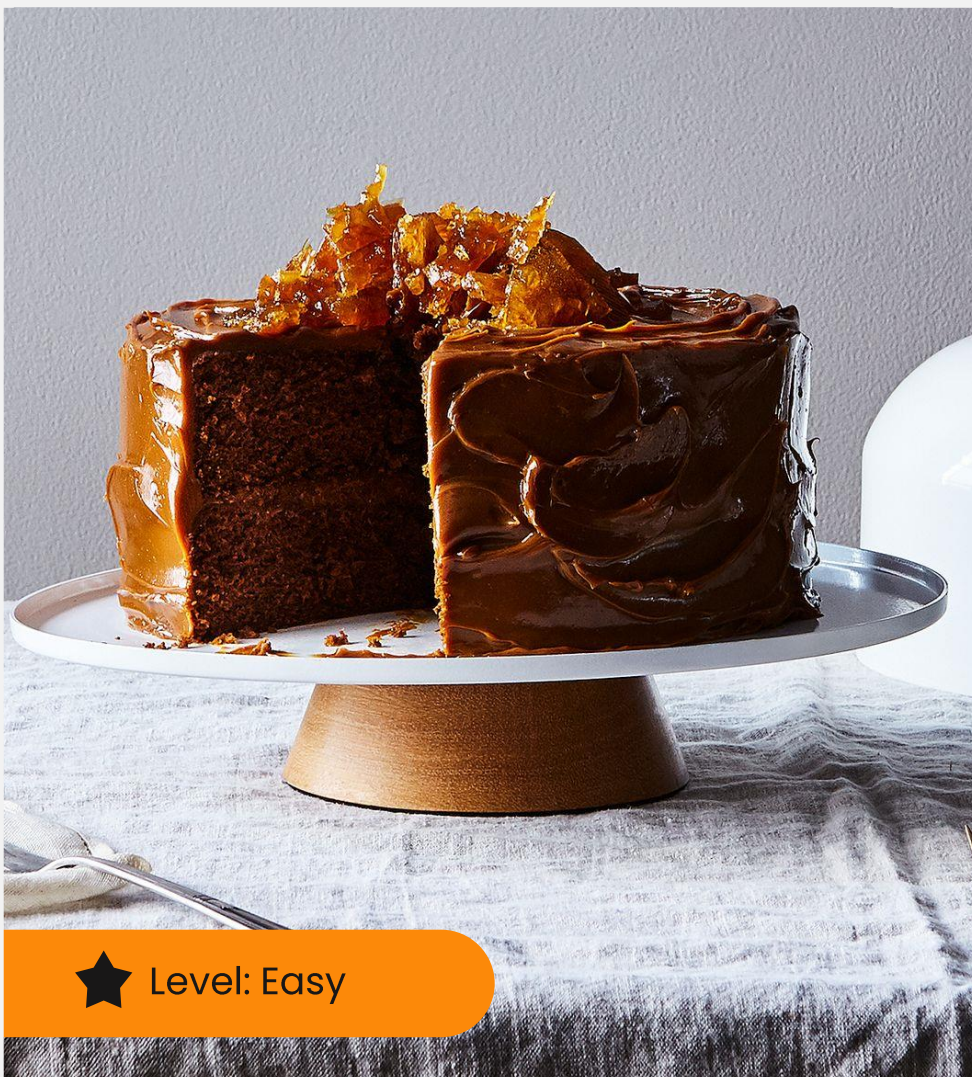
 Serving: 9

 Cooking Time: 1 hour

1 cup (227 g) unsalted butter, at room temperature
1 1/2 cups (298 g) granulated sugar
3 cups (975 g) molasses (not blackstrap + Steen's is my favorite brand))
2 large (113 g) eggs, at room temperature
4 2/3 cups (567 g) all purpose flour
2 teaspoons baking soda
1 tablespoon ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground cloves
2 teaspoons ground nutmeg
1/2 teaspoon freshly ground nutmeg
3/4 teaspoon (3 g) fine sea salt
2 cups (473 mL) whole milk, at room temperature
3 (13 oz) cans dulce de leche

PREPARATION

1. Preheat the oven to 350°F and grease and flour two 9 inch cake pans.
2. In the mixer, cream the butter + sugar until light and fluffy. With the mixer running, gradually stream in the molasses, and mix until well combined.
3. Add the egg and mix well to combine. In a medium bowl, whisk the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt to combine.
4. Add 1/3 of the flour mixture to the mixer and mix on low speed to combine. Add half of the milk and mix to combine.
5. Divide the batter between the prepared pans and bake. Let the cakes cool inside the pans for 20 minutes, then unmold onto wire cooling racks to cool completely.
7. To finish the cake, place one layer on a cake stand or platter, and frost the surface with a thin layer of dulce de leche. Place the other layer on top, and frost the sides and top of the cake with dulce de leche.
8. To make the optional brittle, heat a medium pot over medium low heat until nice and hot. Sprinkle about 1/3 of the sugar over the base of the pot, and let melt (reduce heat to low if the mixture begins to brown). Sprinkle another 1/3 of the sugar evenly over the base of the pan, and let it melt the same way. Add the remaining 1/3 of the sugar. Continue to cook until the mixture bubbles. Remove from the heat and stir in the diced candied ginger, then pour the mixture into a thin, even layer on a baking sheet lined. Let cool completely, then break into bite size pieces and use to decorate the cake!



 Level: Easy