

Gingerbread Spice CAKE

Ingredients:

Cake:

2½ cups all-purpose flour
1½ tsp baking soda
1 tsp ground ginger
1 tsp ground cinnamon
½ tsp ground cloves
½ tsp ground nutmeg
¼ tsp salt
½ cup brown sugar
½ cup molasses
½ cup milk
½ cup brewed coffee (hot)

½ cup butter, softened
1 tsp vanilla

Glaze:

½ cup powdered sugar
1 tsp vanilla
2 tsp milk
pinch of cinnamon

Directions:

1. Preheat oven to 350° and prepare 8 x 8 inch baking pan with parchment.
2. In a medium bowl, whisk all dry cake ingredients: flour, baking soda, ginger, cinnamon, cloves, nutmeg, salt.
3. In a large bowl, combine wet ingredients: brown sugar, molasses, milk, hot coffee, butter and vanilla.
4. Slowly add dry ingredients to wet and mix until just combined.
5. Pour batter into prepared baking pan.
6. Bake for 40 minutes or until toothpick comes out clean.
7. Allow cake to cool in the pan for 10-15 minutes before removing to cool completely.
8. Whisk together all glaze ingredients and drizzle over the top of the cooled gingerbread cake.
9. ENJOY!

****Note:** As with all gingerbread, this cake is delicious fresh but tends to taste even better after a day or two.