



SPICY GINGERBREAD CAKE WITH ORANGE MASCARPONE CREAM

This spicy gingerbread cake with orange mascarpone cream is packed with fresh ginger flavor and all the holiday spices you love! It's not too sweet and has very little refined sugar, and pairs perfectly with the light, fluffy whipped cream made with mascarpone cheese and fresh orange zest and juice. It's the perfect holiday dessert!

Ingredients

For the Spicy Gingerbread Cake:

1/2 cup sugar
1/2 cup butter softened (1 stick)
1 large egg
1 cup blackstrap molasses
1 tablespoon fresh ginger grated on a microplane zester
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon kosher salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
2 cups all-purpose flour
Optionally (2 cups [Farm Fresh Nuts Natural Ground Almond Flour](#))
3/4 cup warm water
1/2 cup Farm Fresh Nuts [Raw Blanched Filberts](#)

powdered sugar, orange slices, and orange zest for garnish (optional)

For the Orange Marscapone Cream:

8 oz. Marscapone cheese
1 teaspoon orange zest
1 tablespoon orange juice
1/4 cup sugar
1 cup heavy cream

Instructions

Preheat your oven to 325 degrees F.

Grease the sides and bottom of an 8 or 9 inch round cake pan generously with a little bit of the butter, then line the bottom with parchment paper (I traced the pan with a pencil and cut slightly inside the line).

In a large mixing bowl or standing mixer, cream together the butter (1/2 cup) and sugar (1/2 cup).

Add the egg and mix on high until fluffy, about 2 minutes.

Add the molasses (1 cup), fresh ginger (1 tablespoon), ground ginger (1 tablespoon), cinnamon (1 teaspoon), cloves (1/4 teaspoon), kosher salt (1/2 teaspoon), baking powder (1/2 teaspoon), and baking soda (1/2 teaspoon). Mix thoroughly.

Add the flour (2 cups) and mix at a low speed until fully combined. Add the warm water (3/4 cup) and mix until combined, then increase the speed to high and beat for one more minute.

Pour into prepared greased and lined cake pan. Bake at 325 degrees F for 55 minutes, or until toothpick inserted in center comes out clean.

Meanwhile, to make the orange mascarpone cream, mix the mascarpone cheese (8 oz.), orange zest (1 teaspoon), orange juice (1 tablespoon), and sugar (1/4 cup) thoroughly. Add the heavy cream (1 cup) and mix on high until stiff peaks form. Refrigerate until you're ready to use. Allow cake to cool in pan for at least 10 minutes, run knife along the edge to loosen, then flip upside down onto a plate or cutting board to remove from pan. Flip rightside-up onto a plate or cake dish. Discard parchment paper.

Dust top of cake with confectioner's sugar and garnish with orange zest, if desired.

Serve the cake warm, topped with the orange mascarpone cream and extra orange zest/slices.

Notes

The provided nutrition information does not include any added sodium from seasoning to taste, any optional ingredients, and it does not take brands into account. Feel free to calculate it yourself using this calculator or by adding the recipe to Yummly.

Recommended Equipment

Round Cake Pan

Parchment Paper

Large Bowl

Microplane Zester

Electric Mixer

Nutrition

Calories: 436kcal | Carbohydrates: 51g | Protein: 4g | Fat: 24g | Saturated Fat: 15g | Cholesterol: 80mg | Sodium: 245mg | Potassium: 476mg | Fiber: 1g | Sugar: 34g | Vitamin A: 812IU | Vitamin C: 1mg | Calcium: 113mg | Iron: 2mg