

Gingerbread Cake

Warm Gingerbread Cake topped with vanilla cream sauce, bananas and whipped cream! This easy gingerbread recipe could be my favorite holiday cake recipe ever!



4.94 from 542 votes

Prep Time	Cook Time	Total Time
10 mins	45 mins	55 mins

Course: Dessert Cuisine: American Servings: 12 Calories: 485kcal
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Ingredients

For the Gingerbread Cake

- 1/2 cup granulated sugar
- 1/2 cup butter
- 1 large egg , beaten
- 1 cup unsulphered molasses
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 cup very hot water
- banana for topping
- fresh whipped cream , for topping

For the Vanilla Cream Sauce:

- 1 cup granulated sugar
- 1/2 cup butter (1 stick)
- 1 cup heavy whipping cream
- 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350 degrees F. Grease a 9x13" pan with cooking spray.
2. In a large mixing bowl cream together the sugar and butter until smooth and light.
3. Add the egg and molasses and mix well. In a separate bowl mix the dry ingredients together: flour, baking soda, cinnamon, ginger, cloves and salt.
4. Add dry ingredients to the wet mixture and stir to combine. Slowly pour in the hot water and stir until smooth (batter will be thin).
5. Pour batter into prepared pan and bake for 20-35 minutes or until a toothpick inserted in the center of the cake comes out clean.

6. Serve warm, topped with fresh sliced bananas, whipped cream, and vanilla cream sauce.

For the Vanilla Cream Sauce:

1. Add sugar, butter and cream to a medium saucepan over medium heat. Cook, stirring occasionally, until butter has melted.
2. Bring mixture to a boil and boil, stirring frequently, for 3-5 minutes. Remove from heat and add vanilla.
3. Allow to cool for a few minutes before serving over cake.

Notes

Adapted from Lion House Recipes

Nutrition

Calories: 485kcal | Carbohydrates: 66g | Protein: 3g | Fat: 23g | Saturated Fat: 14g | Cholesterol: 81mg | Sodium: 413mg | Potassium: 458mg | Sugar: 46g | Vitamin A: 785IU | Vitamin C: 0.1mg | Calcium: 83mg | Iron: 2.6mg



Recipe Link



Recipe Video

<https://tastesbetterfromscratch.com/gingerbread-cake/>