



Moist Spiced Gingerbread Loaf Recipe

The Heart of a Gingerbread Loaf

My kitchen always smells like memories. When this gingerbread bakes, the whole house feels warm. The spices fill every corner. Doesn't that smell amazing?

This recipe is my favorite. It is simple and always turns out moist. The secret is the hot water. It makes the loaf so soft.

A Little Story for You

I once made this for my grandson. He was having a sad day. He saw the loaf and his whole face lit up. I still laugh at that.

That is why this matters. A simple cake can turn a day around. It is a small act of love. What food makes you feel better?

Let's Talk About That Sauce

The lemon sauce is a happy surprise. It is sweet and a little bit tart. It dances with the spicy gingerbread. They are the best of friends.

Making the sauce can feel tricky. But just go slow when adding the egg yolks. You can do it. Fun fact: The lemon and ginger were once traded like treasure long ago.

Why We Make Food From Scratch

Mixing the batter by hand is good for the soul. You feel the ingredients come together. It is not just about eating. It is about doing.

This matters because it connects us. We follow the same steps our grandparents did. That is a powerful thing. Do you have a family recipe you love?

Your Turn in the Kitchen

Do not worry about making it perfect. The best cakes are made with a happy heart. If you mess up, you just made a new recipe.

I love hearing your stories. What is the first thing you like to bake? Tell me about it. I bet it is wonderful.



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Ingredients:

Ingredient	Amount	Notes
Vegetable shortening	1 cup	
Granulated sugar	1 cup	For the cake
Molasses	1 cup	Unsulphured recommended
Large eggs	2	For the cake
All-purpose flour	3 cups	
Baking soda	1 ½ teaspoons	
Kosher salt	1 ½ teaspoons	
Ground ginger	2 teaspoons	
Ground cinnamon	2 teaspoons	
Hot water	1 cup	
Granulated sugar	½ cup	For the lemon sauce
Cornstarch	2 teaspoons	
Kosher salt	pinch	
Nutmeg	pinch	
Half-and-half	1 cup	
Large egg yolks	2	For the lemon sauce
Unsalted butter	2 tablespoons	
Lemon juice	3-4 tablespoons	
Lemon zest		For garnish



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A Cozy Slice of Memory

Oh, the smell of spiced gingerbread baking. It fills the whole house with warmth. It reminds me of my own grandma's kitchen on a rainy day. She always said this cake was a hug you could eat. I think she was right.

Let's make this simple loaf together. It's a perfect project for a cozy afternoon. Just follow these steps and you'll have something wonderful. I still laugh at the time I used salt instead of sugar. What a mess that was!

- **Step 1:** First, get your oven warm and toasty at 350°F. Grease your baking pan well. This keeps our cake from sticking. I use my favorite old pan for this. It has seen many good bakes.
- **Step 2:** Now, let's cream the shortening, sugar, and molasses. Add the egg too. Mix until it's all smooth and lovely. Doesn't that molasses smell rich and deep? It's the heart of the gingerbread.
- **Step 3:** Whisk your dry stuff in another bowl. Then add it to the wet mix. Do it in parts with the hot water. (My hard-learned tip: scrape the bowl sides often. It makes everything mix perfectly).
- **Step 4:** Pour your batter into the pan. Slide it into the warm oven. Now, the waiting begins. That smell will make you so happy.
What's your favorite baking smell? Share below!
- **Step 5:** Bake for about 35 minutes. A toothpick should come out clean. Let the cake cool on a rack. Patience is a virtue here. A warm cake is a delicate thing.
- **Step 6:** Time for the zesty lemon sauce. Stir the sugar, cornstarch, and half-and-half in a pan. Cook until it gets nice and thick. This part is like a little science experiment.
- **Step 7:** Carefully mix a little hot sauce with the egg yolks. Then

pour it all back in the pan. This keeps the eggs from turning into scrambled eggs! Cook for two more minutes.

- **Step 8:** Take the pan off the heat. Stir in the butter and lemon juice. That fresh lemon smell is just wonderful. Spoon this sunny sauce over your cool cake. A little lemon zest on top makes it pretty.

See also Sweet Canadian Butter Tart Delights

Cook Time: 42 minutes

Total Time: 57 minutes

Yield: 8 servings

Category: Dessert

Your Gingerbread, Your Way!

This recipe is a wonderful friend. It loves to be dressed up in new ways. Don't be afraid to play with your food. Here are a few fun twists I've tried over the years.

- **Lemon Blueberry Swirl:** Fold a cup of fresh blueberries into the batter. The berries pop with juicy flavor. They are so good with the lemon sauce.
- **Cream Cheese Pocket:** Drop spoonfuls of sweet cream cheese into the pan. Swirl it through the batter with a knife. You get a lovely, creamy surprise inside.
- **Gingery Pear Chop:** Add a finely chopped ripe pear to the mix. It makes the loaf extra moist and fruity. The ginger and pear are best friends.

Which one would you try first? Comment below!

The Perfect Plate

Now, how shall we serve our masterpiece? A simple slice is always good. But a little extra touch makes it feel special. This is where you can really shine.

I love a dollop of softly whipped cream on top. A sprinkle of cinnamon looks so pretty. For a real treat, add a scoop of vanilla bean ice cream. It melts into the warm cake so nicely.

What to drink? A cold glass of milk is a classic for a reason. For the grown-ups, a sweet dessert wine is a lovely match. It sips along with the spices just right.

Which would you choose tonight?



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Keeping Your Gingerbread Fresh and Happy

Let's talk about storing this lovely loaf. First, let it cool completely. Warm cake in a container makes soggy cake. I learned that the hard way with my first gingerbread. It was a sad, sticky mess.

See also [Pumpkin-Shaped Sugar Cookies for Fall](#)

Wrap the cooled cake tightly. You can keep it on the counter for two days. For longer life, pop it in the fridge for a week. This matters because a good treat should last.

You can freeze it for up to three months. Wrap slices in plastic wrap first. Then put them in a freezer bag. This is perfect for batch cooking. You always have a sweet snack ready. **Have you ever tried storing it this way? Share below!**

Fixing Common Gingerbread Troubles

Sometimes baking does not go as planned. Do not worry. I have some easy fixes for you. If your cake is too dry, you might have over-baked it. Check it a few minutes early next time.

I remember when my cake sunk in the middle. My baking soda was old. Always check your soda's freshness. This matters for a good rise and fluffy cake. If your sauce is lumpy, just whisk it fast.

A smooth sauce makes the whole dessert feel special. That is why it matters. Getting these small things right builds your cooking

confidence. You will feel like a real kitchen wizard. **Which of these problems have you run into before?**

Your Gingerbread Questions Answered

Q: Can I make this gluten-free?

A: Yes! Use your favorite gluten-free flour blend. It works just fine.

Q: Can I make it ahead?

A: Absolutely. Bake the cake a day before. Make the sauce right before serving.

Q: What if I don't have molasses?

A: You can use dark maple syrup. The flavor will be a little different.

Q: Can I make a smaller loaf?

A: Sure. Just halve all the ingredients. Use a smaller pan too.

See also Blackberry Bourbon Smash Cocktail

Q: Is the lemon sauce optional?

A: The cake is good alone. But the sauce is a special treat. *Fun fact: Ginger was once so valuable, it was used as money!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this spiced gingerbread. It fills your home with the best smell. It is a hug from the oven. I would love to see your creation.

Share a picture of your beautiful loaf. It makes me so happy to see your baking. **Have you tried this recipe? Tag us on Pinterest!** Thank



you for baking with me today.

Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **42 minutes**

Rest time:



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Total time: **57 minutes**



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Servings: **8 servings**



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Calories:**520 kcal**

Best Season: **Summer**

Description

A moist and warmly spiced gingerbread loaf, perfectly complemented

by a tangy and creamy lemon sauce for a delightful dessert experience.

Ingredients

Gingerbread Cake:

- ☐ 1 cup vegetable shortening
- ☐ 1 cup granulated sugar
- ☐ 1 cup molasses, (unsulphured recommended)
- ☐ 2 large eggs
- ☐ 3 cups all-purpose flour
- ☐ 1 ½ teaspoons baking soda
- ☐ 1 ½ teaspoons kosher salt
- ☐ 2 teaspoons ground ginger
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 cup hot water

Lemon Sauce:

- ☐ ½ cup granulated sugar
- ☐ 2 teaspoons cornstarch
- ☐ pinch kosher salt
- ☐ pinch of nutmeg
- ☐ 1 cup half-and-half
- ☐ 2 large egg yolks
- ☐ 2 tablespoons unsalted butter
- ☐ 3-4 tablespoons lemon juice
- ☐ lemon zest, for garnish

Instructions

1. Preheat oven to 350°F and spray a 9×13-inch baking pan with non-stick cooking spray.
2. In a stand mixer fitted with the paddle attachment, cream together the shortening, sugar, molasses, and egg until smooth.
3. In a medium bowl, whisk together the flour, baking soda, salt, ginger, and cinnamon until combined. Reduce the speed to low and add about $\frac{1}{3}$ of the flour mixture, followed by half of the hot water. Scrape down the sides of the bowl and add $\frac{1}{2}$ of the remaining flour. Pour in the remaining water and the rest of the flour.
4. Transfer to the prepared baking pan and bake for 35-40 minutes, until a toothpick inserted in the center comes out clean.
5. Set baking pan on a cooling rack.
6. When ready, make the lemon sauce by stirring together the sugar, cornstarch, salt, nutmeg, and half-and-half in a small saucepan over medium heat. Continue to cook until bubbly, thickened and smooth. Reduce heat to low and continue stirring occasionally while preparing the next steps.
7. In a small bowl, beat the egg yolks. Remove the saucepan from heat and slowly stir about $\frac{1}{4}$ cup of the sugar mixture with the egg yolks.
8. Transfer back to the saucepan and heat on medium until boiling. Cook for another 2 minutes. Remove from heat and stir in the butter and lemon juice.
9. Spoon the lemon sauce over the cake and garnish with the lemon zest.

Notes

For a lighter version, you can substitute the half-and-half in the lemon sauce with whole milk, though the sauce will be slightly less

rich.

Keywords:GINGERBREAD CAKE, GINGERBREAD CAKE WITH LEMON SAUCE