



# Spiced Gingerbread Cake Delight

## The Warm Hug of Spiced Gingerbread

The first time I tasted this cake, winter air nipped my nose. Warm spices swirled with molasses, wrapping me like a wool blanket. One bite, and I was back at my grandma's table, feet swinging under the chair. **Ever wondered how you could turn Spiced Gingerbread Cake Delight into something unforgettable?** It's not just dessert—it's a memory maker. Share yours below—did a loved one bake this for you too?

## My First Gingerbread Fumble

My first try? A comedy of errors. I misread “molasses” as “marshmallows.” The batter looked like tar, but I baked it anyway.

Surprise—it was delicious, just dense as a brick. **Home cooking teaches us: mistakes can still taste sweet.** What's your funniest kitchen fail? Tell me in the comments!

## Why This Cake Shines

- The applesauce keeps it moist, hiding veggies in dessert—smart, right?
- Cloves and ginger dance together, warming you from the first bite. **Which flavor combo surprises you most?** Is it the spicy-sweet frosting or the molasses depth? Vote with your fork!

## A Slice of History

Gingerbread dates back to medieval Europe, spiced with costly imports. Bakers shaped it into fancy molds for festivals. \*Did you know?\* Queen Elizabeth I served gingerbread men to guests. This cake's simpler, homier—but just as special. Try it, then rate the recipe below!



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**Ingredients:**

Ingredient	Amount	Notes
Unsalted butter	½ cup	Softened
Granulated sugar	⅓ cup	
Brown sugar	⅓ cup	Packed
Egg	1 large	
Vanilla	1 teaspoon	
Unsulphured molasses	1 cup	(Grandma's brand)
All-purpose flour	2 ½ cups	Spooned and leveled
Baking soda	1 ½ teaspoons	
Ground cinnamon	2 teaspoons	
Ground ginger	2 teaspoons	
Ground cloves	1 teaspoon	
Fine sea salt	½ teaspoon	
Applesauce	½ cup	(No sugar added)
Very hot water	½ cup	
Cream cheese	8 ounces	Softened
Unsalted butter	2 Tablespoons	Softened
Powdered sugar	1 ¾ cup	
Heavy cream or milk	1 Tablespoon	
Vanilla	1 teaspoon	
Allspice	½ teaspoon	
Sugared cranberries or rosemary	As needed	For garnish (optional)

# How to Make Spiced Gingerbread Cake Delight

## Step 1

See also [Chicken Pot Pie Pasta Bake](#)

Preheat oven to 350°F. Grease a 9×13" pan with non-stick spray. Cream butter, sugars, egg, vanilla, and molasses. Mix until smooth. **Step 2**

Add flour, baking soda, spices, and salt. Stir just until combined. Fold in applesauce and hot water. Batter should be thick but pourable. **Step 3**

Spread batter evenly in the pan. Bake 28-30 minutes. Check with a toothpick—clean means done. Cool completely before frosting. **Step 4**

Beat cream cheese, butter, powdered sugar, cream, vanilla, and allspice. Frost the cooled cake. Add sugared cranberries for flair. (Hard-learned tip: Let the cake cool fully. Frosting melts on warm

cake—patience pays off!) **What's your go-to spice for holiday baking? Share below!**

**Cook Time:** 30 minutes **Total Time:** 1 hour

**Yield:** 12 servings **Category:** Dessert, Holiday

## 3 Fun Twists on This Recipe

**Chocolate Swirl** Fold in 1/2 cup melted chocolate before baking. Swirl it with a knife for a marbled look. **Pumpkin Spice** Replace applesauce with pumpkin puree. Add a dash of nutmeg for extra warmth. **Boozy**

**Glaze** Swap water in the batter for spiced rum. Drizzle with a rum-infused powdered sugar glaze. **Which twist would you try first? Vote in the comments!**

## Serving & Pairing Ideas

Serve with whipped cream or vanilla ice cream. Garnish with orange zest for a citrus kick. Pair with hot mulled cider (non-alcoholic) or a

spiced rum latte (adults only). Both complement the gingerbread perfectly. **Which would you choose tonight?**



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### Storing and Serving Tips

Keep this cake fresh by storing it covered at room temp for 3 days. For longer storage, freeze slices wrapped in foil for up to 3 months. Thaw overnight before serving. \*Fun fact: The spices deepen after a day, making it even tastier!\* Reheat slices for 10 seconds in the microwave for a warm treat. Batch-cook note: Double the recipe and bake in two pans for easy holiday gifting. Why this matters: Proper storage keeps the frosting firm and the cake moist. Ever tried freezing gingerbread? Share your tips below!

See also [Mushroom Pie Recipe](#)

### Troubleshooting Common Hiccups

Issue 1: Cake is too dense. Fix: Don't overmix the batter—stop as soon as flour disappears. Issue 2: Frosting is runny. Fix: Chill the bowl before beating or add more powdered sugar. Issue 3: Spices taste sharp. Fix: Use fresh spices; old ones lose flavor. Why this matters: Small tweaks make a big difference in texture and taste. My neighbor once baked this with expired cinnamon—lesson learned! Which issue have you faced with spiced cakes?

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Swap all-purpose flour for a 1:1 gluten-free blend. Add 1/4 tsp xanthan gum. **Q: How far ahead can I bake it?** A: Frost the cake up to 2 days ahead. Store chilled, but bring to room temp before serving. **Q: What's a good butter swap?** A: Coconut oil works, but the flavor will be slightly nutty. **Q: Can I halve the recipe?** A: Yes! Use an 8x8" pan and bake for 22-25

minutes. **Q: Any egg substitutes?** A: Try 1/4 cup yogurt or a flax egg. The texture may be denser.

## Final Thoughts

This cake is my go-to for cozy gatherings. The spiced frosting always wins compliments. **Tag @SavoryDiscovery on Pinterest if you bake it—I'd love to see your creations!** Happy cooking! —Elowen Thorn.

**You need to try !**



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **30 minutes**

Rest time:

**Total time: 50 minutes**

Servings: **12 servings**

Calories: **458 kcal**

**Best Season: Summer**

## **Description**

Experience the warm and comforting flavors of this spiced gingerbread

cake, topped with a creamy spiced cream cheese frosting.

See also Key Lime Pie Bar Bites

## Ingredients

- $\frac{1}{2}$  cup unsalted butter , softened
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{3}$  cup brown sugar , packed
- 1 large egg
- 1 teaspoon vanilla
- 1 cup unsulphured molasses (I use Grandma's brand)
- 2  $\frac{1}{2}$  cups all purpose flour , spooned and leveled
- 1  $\frac{1}{2}$  teaspoons baking soda
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- $\frac{1}{2}$  teaspoon fine sea salt
- $\frac{1}{2}$  cup applesauce (i use a no sugar added applesauce)
- $\frac{1}{2}$  cup very hot water
- 8 ounces cream cheese , softened
- 2 Tablespoons unsalted butter , softened
- $1 \frac{3}{4}$  cup powdered sugar
- 1 Tablespoon heavy cream or milk
- 1 teaspoons vanilla
- $\frac{1}{2}$  teaspoon allspice
- Optional: Sugared cranberries or rosemary for decorating

## Instructions

1. Preheat and prepare the pan: Preheat oven to 350°F. Spray a 9×13" baking pan with non-stick cooking spray.

2. Cream the wet ingredients: Using a handheld mixer, cream together 1/2 cup butter, 1/3 cup granulated sugar, and 1/3 cup brown sugar in a large mixing bowl. Add the egg, 1 teaspoon vanilla, and 1 cup molasses and continue mixing until fully incorporated.
3. Add dry ingredients: Add the 2 1/2 cups flour, 1 1/2 teaspoons baking soda, 2 teaspoons cinnamon, 2 teaspoons ginger, 1 teaspoon cloves, and 1/2 teaspoon salt. Mix just until combined scraping down the sides as needed.
4. Mix in applesauce and water: Add the 1/2 cup applesauce and begin mixing on low speed, then slowly pour in the 1/2 cup hot water. Mix until the batter is smooth.
5. Spread into pan: Spread the batter evenly into the prepared baking pan.
6. Bake: Bake for 28-30 minutes or until a toothpick inserted into the center of the cake comes out clean.
7. Cool cake: Allow the cake to fully cool before frosting.
8. Beat all frosting ingredients: In a medium bowl, beat together the 8 ounces cream cheese and 2 Tablespoons butter until smooth. Add the 1 3/4 cups powdered sugar, 1 Tablespoon heavy cream, 1 teaspoon vanilla extract, and 1/2 teaspoon allspice. Continue mixing until fluffy. You can add a little more cream or milk to thin it out if needed.
9. Frost and decorate: Once the cake has cooled, spread the frosting evenly and enjoy! You can garnish with sugared cranberries and rosemary for a festive touch if desired!

## Notes

Last step: Please leave a comment and rating after you make the recipe.

Keywords:Gingerbread, Cake, Dessert, Holiday