

Gingerbread Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (9-ounce) package NONE SUCH® Condensed Mincemeat, crumbled
2 1/2 cups all-purpose flour, divided
1/2 teaspoon baking soda
3/4 teaspoon salt
1 tablespoon ground ginger
1/2 cup (1 stick) butter, softened
1/2 cup sugar
1 egg
1 cup molasses
1/2 cup hot milk
Lemon Glaze (optional, recipe follows)

Directions

Preheat oven to 350°F (325°F for glass pan). Grease and flour 9×9-inch baking pan. In small bowl, combine NONE SUCH® with 1/4 cup flour; toss to coat. In large bowl, combine remaining flour, baking soda, salt and ginger; set aside.

In mixer bowl, beat butter for 1 minute. Add sugar; beat 1 minute. Add egg and blend. Add molasses; beat 1 minute. On low speed, add dry mix; blend. Add milk; beat until smooth. Fold in NONE SUCH®.

Pour batter into pan. Bake 45 to 55 minutes or until toothpick inserted in center comes out clean and center of cake is firm to touch. Cool. Top with Lemon Glaze (optional). Allow glaze to set before cutting. Store leftovers covered.

Lemon Glaze: In mixing bowl, whisk 2 tablespoons plus 1 teaspoon lemon juice into 1 1/2 cups confectioners' sugar. Mix until smooth.