

Gingerbread with Orange Frosting

Makes one 8" square cake



Steps

1. Preheat oven to 350°F. Generously spray an 8" square baking dish with non-stick spray.
2. In the bowl of a stand mixer cream together the sugar and butter until it's light and fluffy - about five minutes.
3. Beat in the egg until it disappears. Then stir in the molasses.
4. In a large bowl sift together the flour, baking soda, cinnamon, ginger, cloves and salt. With the mixer off, add the flour mixture to the butter mixture and stir just until combined. Do not over mix. Scrape down the sides of the bowl and the attachment.
5. Stir in the hot water. Pour the batter into the prepared pan and bake for about 45 minutes to 1 hour (or until a toothpick inserted into the center comes out clean). Allow cake to fully cool before removing from the pan to a serving plate.
6. To make the frosting beat together butter, cream cheese, orange zest, and juice until well incorporated. Add the confectioners' sugar and beat until mixture is smooth - no lumps. Spread over the cooled cake and serve.

Ingredients

For the Gingerbread

- ½ cup sugar
- ½ cup unsalted butter, softened
- 1 egg
- 1 cup molasses
- 2 ½ cup all-purpose flour
- 1 ½ teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon kosher salt
- 1 cup hot water

For the Orange Glaze

- 2 ½ cups confectioners' sugar, sifted
- 3 ounces cream cheese, softened
- 2 tablespoons unsalted butter, softened
- 1 teaspoon orange zest
- 2 tablespoons fresh orange juice

