

Gingerbread Cake with Crumb Topping

Yield: 12 Servings - shown as a mini-loaf. This will make three mini loaves.



Ingredients

½ cup unsalted butter
½ cup sugar
1 egg
1 cup molasses
2 ½ cups cake flour
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
½ teaspoon
½ teaspoon kosher salt
1 cup whole milk

Topping

½ cup butter, room temperature
1 cup packed dark brown sugar
½ cup all-purpose flour
1 teaspoon ground cinnamon
½ teaspoon ground ginger
1 cup chopped pecans
1 teaspoon lemon zest
Pinch of Salt

Steps:

1. Preheat oven to 350°F.
2. Spray a 13" x 9" pan with baking spray and set aside
3. In a large bowl of a stand mixer using the paddle attachment, cream the butter and sugar together. Add the eggs and molasses. Beat to combine
4. In a large bowl whisk together cake flour, baking powder, baking soda, ginger, cinnamon, cloves, and salt. Add to the wet ingredients alternating with milk.
5. Pour the batter into the prepared pan and bake for 30 minutes.
6. Meanwhile prepare the topping in a small bowl. Combine the brown sugar, flour, cinnamon, and ginger. Cut in the butter until it resembles coarse sand. Stir in the pecans, lemon zest and salt.
7. After 30 minutes of baking, sprinkle the topping over the cake. Then bake for 10-15 more minutes until toothpick inserted near the center comes out clean.
8. Allow to cool.