DOVE® Holiday Gingerbread Cake
RECIPE

DOVE® Holiday Gingerbread Cake



TIME	15 minutes
INGREDIENTS	18 items
MAKES	20 servings

Fragrant and festive, this gingerbread layer cake is enhanced by dark chocolate and cream cheese frosting for a holiday showstopper that will please any crowd.

INGREDIENTS

Gingerbread Cake:

- 1 1/2 cups all-purpose flour
- 1 1/4 tsp ground ginger
- 1/2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1/4 tsp ground cloves
- 1/2 cup packed brown sugar
- 1/3 cup unsalted margarine sticks, softened

- 1 egg
- 1 egg white
- 1 tsp vanilla extract
- 1/2 cup boiling water
- 1/2 cup light (fancy) molasses
- 1/2 tsp baking soda
- 6 DOVE PROMISES® Dark Chocolate, finely chopped

Cream Cheese Frosting:

- 6 DOVE PROMISES® Dark Chocolate, chopped
- 3/4 cup (6 oz) brick-style low-fat cream cheese
- 3/4 cup unsalted margarine sticks, softened
- 3/4 cup confectioners' (icing) sugar, sifted
- 1 tsp vanilla extract
- 16 store-bought mini gingerbread man cookies, for garnishing, optional

Instructions for the Gingerbread Cake

1. Preheat oven to 350°F.
2. Grease two 8-inch round cake pans and line bottoms with parchment paper.
3. In medium bowl, whisk together flour, ginger, baking powder, cinnamon, salt and cloves.
4. In large bowl, using handheld electric mixer, beat together brown sugar and margarine until light and fluffy. Beat in egg until incorporated. Beat in egg white until incorporated. Beat in vanilla.
5. In another medium bowl, stir together boiling water and molasses. Stir in baking soda (mixture will foam).
6. In 3 additions, beat flour mixture and molasses mixture into brown sugar mixture, starting and ending with the flour mixture. Fold in finely chopped DOVE PROMISES® Dark Chocolate. Scrape batter evenly into prepared pans.
7. Bake for 13 to 15 minutes or until tester inserted into center of cakes comes out clean. Let cakes cool in pan on wire rack for 10 minutes. Turn out cakes and let cool completely on wire rack. Cut each cake in half horizontally.

Instructions for the Cream Cheese Frosting

1. Meanwhile, transfer chopped DOVE PROMISES® Dark Chocolate to microwave-safe bowl. Microwave on MEDIUM power, stirring every 30 seconds, for 1 to 2 minutes or until chocolate is smooth and melted. Set aside to cool.
2. In medium bowl, using handheld electric mixer, beat cream cheese until light and fluffy. Beat in margarine until combined. On low speed, gradually beat in confectioners' sugar until smooth. Stir in vanilla. Transfer one-third frosting to small bowl and fold in melted PROMISES®.
3. Transfer 1 cake layer to serving plate. Spread with one-third chocolate frosting. Cap with another cake layer and spread with one-third chocolate frosting. Repeat layering one more time and cap with final cake layer. Spread top and sides of cake with vanilla cream cheese frosting.
4. Refrigerate cake for 2 to 3 hours before serving. Garnish cake with mini gingerbread man cookies. Cut cake into 16 slices.
5. Alternatively, garnish cake with chopped pecans and crystalized ginger.

More Recipes Like This



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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