

Gingerbread Cake

Prep Time: 25 minutes

Cook Time: 35 minutes

1 C unsalted butter, softened
1 1/2 C granulated sugar
4 lg eggs
2 1/2 C all-purpose flour
2 1/2 t baking powder
1/2 t salt
1 C milk

4 T Gingerbread tea leaves
2 T fresh ginger, grated
1/4 C crystallized ginger, finely chopped
1 t ground cinnamon
1/2 t ground nutmeg
1/4 t ground cloves
1 t vanilla extract

Topping:

1 C heavy cream
8 oz cream cheese, softened

1/2 C powdered sugar
2 T Gingerbread tea leaves, finely ground

Preheat the oven to 350°F. Grease and flour two 9-inch round cake pans, or a 13x9-inch sheet cake pan.

Heat the milk until just simmering, then add the Gingerbread tea leaves. Let steep for 5 minutes, then strain and let cool.

Cream the butter and sugar together until light and fluffy. Add the eggs one at a time, beating well after each addition.

Combine the dry ingredients (flour, baking powder, salt, cinnamon, nutmeg, cloves) in a separate bowl.

Alternate adding the dry ingredients and the cooled tea-infused milk to the butter mixture, beginning and ending with the dry ingredients. Mix until just combined.

Fold in the fresh ginger and crystallized ginger until evenly distributed.

Divide the batter evenly between the prepared pans and smooth the tops.

Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

Cool the cakes in the pans for 10 minutes, then turn out onto wire racks to cool completely.

Topping:

Whip the heavy cream until stiff peaks form.

Beat the cream cheese and powdered sugar together until smooth.

Fold in the whipped cream and finely ground Gingerbread tea leaves until well combined.

Assembly (for two 9-inch rounds):

Place one cake round on a serving plate.

Spread a layer of the topping over the first cake layer.

Add the second cake round on top and cover with the remaining topping.

Decorate with crystallized ginger pieces or other complementary items.