



GHOSTWOOD GINGERBREAD BUNDT CAKE WITH WARM GHOSTWOOD SAUCE





Old fashioned gingerbread is a favorite at Christmas time. This cake has the perfect balance of warm spices and sweet molasses. The warm Ghostwood sauce puts it over the top.

CAKE INGREDIENTS

- 2 2/3 c flour
- 3 tsp baking powder
- 1/2 tsp baking soda
- 4 tsp ground ginger
- 3 1/2 tsp ground cinnamon
- 2 tsp allspice
- 3/4 tsp ground cloves
- 1/2 tsp salt
- 2/3 cup sour cream
- 1/2 cup molasses
- 2/3 cup vegetable oil
- 1 1/2 tsp vanilla
- 3 eggs
- 2/3 cup brown sugar
- 1/4 cup GHOSTWOOD

GHOSTWOOD SAUCE

- 1/2 cup butter
- 3/4 cup dark brown sugar
- 1/4 cup heavy whipping cream
- 1/4 cup GHOSTWOOD
- 3 long slices orange peel, without pith
- Pinch of salt

CAKE DIRECTIONS

1. Preheat the oven to 325 degrees and spray a 9 cup bundt pan with non-stick spray.
2. In a medium bowl, whisk the flour, baking powder, baking soda, ginger, cinnamon, allspice, cloves and salt together.
3. In your mixer bowl, whisk the sour cream, molasses, oil, vanilla, eggs, brown sugar, and GHOSTWOOD together. It should look light and fluffy.
4. Slowly add the dry ingredients to the wet and stir until the flour mixture has been incorporated.
5. Dust the bundt pan with some flour and fill pan with cake batter.



6. Bake for 40-45 minutes or until a knife comes out clean.
7. Let cool for 5 or 10 minutes, flip the pan to remove the cake and let it finish cooling on a rack.

SAUCE DIRECTIONS

1. In a medium saucepan over medium heat, melt the butter.
2. Whisk in the brown sugar, cream, Ghostwood, orange peel and the pinch of salt.
3. Simmer, stirring often until thickened, about 3 to 5 minutes.
4. Serve over slices of warm gingerbread.

Enjoy!