



THE J.M. SMUCKER Co

Spicy Gingerbread Cake

Prep Time Cook Time Serves Difficulty

20 mins 50 mins 9 N/A

Ingredients

- 2 cups Robin Hood® Original All Purpose Flour

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- 1/2 cup granulated sugar
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp ginger
- 1 egg
- 1/2 cup All Vegetable Shortening
- 3/4 cup molasses
- 1 cup boiling water

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" (23 cm) pan and line with parchment paper overlapping two sides for easy removal.

Step 2:

Combine first six dry ingredients in large mixer bowl. Add egg, shortening, molasses and 1/4 cup (50 mL) boiling water. Mix on low speed to blend then 2 minutes on medium speed. Carefully add remaining 3/4 cup (200 mL) boiling water; beat 2 minutes longer. Spread batter in greased 9" (23 cm) prepared square cake pan.

Step 3:

Bake in preheated oven for 45 to 50 minutes, or until toothpick inserted in centre comes out clean.

Images

