THE J.M. SMUCKER Co

Toasted Pecan and Ginger Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	16	N/A

Ingredients

- **Cake:**
- 1 cup butter, softened
- 1 1/2 cups packed brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 3 cups Robin Hood® Original All Purpose Flour
- 1 tbsp baking powder
- 1 tbsp ground ginger
- 1 cup chopped pecans, toasted
- 1/4 cup chopped crystallized ginger
- 1 1/2 cups milk
- **Lemon Glaze:**
- 1 cup icing sugar
- 2 tbsp lemon juice

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease a 10” (4L) tube pan.

Step 3:

Cream butter and brown sugar in a large mixing bowl using an electric mixer until light and fluffy. Add eggs one at a time, beating after each addition. Add vanilla.

Step 4:

Combine flour, baking powder, ground ginger, pecans and crystallized ginger in a separate large bowl.

Step 5:

Add the flour mixture to the butter mixture one third at a time, alternating with the milk, finishing with the flour mixture. Batter will be thick.

Step 6:

Spoon into prepared pan.

Step 7:

Bake in preheated oven for 55 to 60 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on a wire rack.

Step 9:

Combine, when cake is cool, icing sugar and lemon juice in small bowl. Drizzle over cake.

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