

Gingerbread Cake



- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Total Time: 50 minutes
- Servings: 9

Ingredients:

1/3 cup butter
1/2 cup sugar
1 egg
3/4 cup water
1/2 cup molasses
1 1/2 cups all-purpose flour
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon salt

Sauce:

1/2 cup plus 2 Tbsp packed brown sugar
2 Tbsp sugar
4 tsp cornstarch
3/4 cup whipping cream
1 Tbsp butter
1/2 cup chopped pecans, toasted

Instructions:

1. Preheat the oven to 350 degrees.
2. Cream butter and sugar.
3. Beat in egg.
4. Combine water and molasses.
5. Combine the flour, ginger, baking soda and salt add to creamed mixture alternately with molasses mixture.
6. Pour in greased 8 in baking pan.
7. Bakes 28-32 minutes or until toothpick inserted near center comes out clean.

Sauce:

1. In heavy saucepan, combine the sugars and cornstarch.
2. Gradually stir in cream until smooth.
3. Bring to boil over medium heat, stirring constantly, cook and stir for 2-3 minutes or until slightly thickened.
4. Remove from heat; stir in butter until melted.
5. Add the pecans.
6. Serve butter pecan sauce over gingerbread cake.