

Gingerbread and Cheese Cake

Makes a 12 cup Bundt cake, serves 12

This dark, moist gingerbread looks like chocolate and provides a pleasant surprise of ginger and dark brown sugar swirled with a lemon cheesecake filling. This works with a flat pan if you don't have a Bundt pan.



Ingredients

- 3 eggs (divided)
- 6 oz. whipped cream cheese
- 3/8 cup granulated sugar
- 3 tsp. lemon juice
- 1 tsp. vanilla extract (divided)
- 1 tsp. unsalted butter
- 1 Tbsp. flour
- 6 Tbsp. unsalted butter
- 2 cups all-purpose unbleached flour minus 2 Tbsp.
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 Tbsp. ground ginger
- 3/4 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. ground black pepper
- 3/4 cup blackstrap molasses
- 3/4 cup hot (190°) water

- 1/3 cup packed dark brown sugar
- 1/2 cup whipping cream

Equipment

- 6 cup Bundt pan
- Pam baking spray with flour included
- Whisk or stand mixer

Gingerbread and Cheese Cake:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat oven to 325 degrees		
	Bring a stick of butter to room temperature or warm in microwave oven	1/2	
	In a medium bowl, combine 1 egg plus one egg white, cream cheese, granulated sugar, lemon juice, and 3/4 tsp. vanilla. Set aside.	5	
	Use 1 tsp. butter and 1 Tbsp. flour to butter and coat Bundt pan or spray with Pam baking spray with flour	2	20
	In a medium bowl, combine 2 cups minus 2 Tbsp. flour, baking soda, salt, ground ginger, cinnamon, cloves, and black pepper.	5	
	In a large bowl, mix or whisk together the remaining butter, molasses, hot water, and dark brown sugar.	5	
	Whisk the one egg into the liquids	3	
	Gradually add flour to the liquids and stir to blend but no more	3	
	Pour one-third of the batter into the Bundt pan	1	
	Pour in a layer of cheese mixture.	2	
	Fill with remaining batter	1	
	Bake		40
	Test with a wooden skewer	1	
	Invert onto a serving dish. Leave pan in place to cool	1	
	Whip cream with 1/4 tsp. vanilla	3	
	Lift Bundt pan from cake	1	
	Serve with a side dish of whipped cream	2	
		1 hr. 15 min.	