

# Gingerbread Coffee Cake

Yield: one 9 x 13" cake;  
or 3-4 small gift-sized loaves.

## Cake Ingredients:

1 cup dark molasses  
1 cup water  
1 teaspoon baking soda

2 cups flour  
1 Tablespoon baking powder  
1 teaspoon cinnamon  
1/4 teaspoon cloves  
1/4 teaspoon ginger

1/2 cup softened butter  
1 cup brown sugar, packed  
2 large eggs

## Topping Ingredients:

1/2 cup flour  
1/2 cup brown sugar  
1/2 teaspoon cinnamon  
1/2 cup walnuts, chopped  
4 T. butter

## Glaze Ingredients:

1 cup powdered sugar  
2 Tablespoons milk  
1/2 teaspoon vanilla extract

Pre-heat oven to 350°F



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## DIRECTIONS:

1. In a large saucepan, combine molasses and water and bring to a boil. Remove from heat and stir in baking soda. Mixture will foam up and triple in size (so make sure you use a large enough pot!) Set aside to cool.

While mixture is cooling:

2. Grease pan(s) with a little shortening and set aside.

3. Prepare the topping; place all ingredients in a food processor and pulse a few times, or use a pastry blender (or two knives) to "cut in" the cold butter, until topping is coarse and crumbly.

4. In a small bowl or on a sheet of wax paper: sift together dry ingredients; flour, baking powder, and spices. Set aside.

5. In large mixer bowl, combine butter and brown sugar. Add eggs one at a time, beating well until batter is thoroughly combined.

6. Add 1/3 flour mixture and 1/3 molasses mixture alternately with the cake batter mixing thoroughly with each addition. Repeat twice until all ingredients are in one bowl. Batter will be thin. Pour into prepared pan(s).

7. Gently sprinkle spoonfuls of topping over the cake batter; dividing it evenly between pans if necessary. Bake at 350 degrees F. for 40 minutes for large pan; 25 minutes for small loaf pans. (Some adjustments of time and temperature may be necessary for convection ovens.)

While cake is baking:

8. Make glaze: In a small bowl, whisk powdered sugar, milk, and vanilla together until smooth and loose enough to drip from spoon. Add a few drops more milk as needed to get the right consistency. (Add more powdered sugar if it gets too thin.) Cover with plastic wrap to keep it from drying out until ready to use.

9. Remove cake from oven. Allow to cool 15 minutes. Drizzle glaze over top.