

Gingerbread Bundt Cake with Lemon Glaze

Makes one 10-inch bundt · Serves 12 · Make ahead

Prep Time 15 minutes or less
Ready In about 1½ hours

Gingerbread Bundt

3½ cups (500 g) all-purpose flour
1 tablespoon ground ginger
2 teaspoons cinnamon
2 teaspoons baking soda
1½ teaspoons salt
2 eggs
1 cup canola oil
¾ cup (155 g) granulated sugar
1 cup (330 g) molasses
1 cup hot water

Lemon Glaze

1½ cups (170 g) icing sugar
¼ cup fresh lemon juice

Although we tend to associate gingerbread with Christmas, this cake is welcome year-round, and particularly on lazy weekends when everyone stays in their pyjamas until noon. This cake looks and tastes spectacular, so it's good enough for company, or even a birthday party.

Bundt cakes are especially simple since they don't need to be frosted to look gorgeous; in fact, frosting them would be a nightmare! This glazed beauty was inspired by a gorgeous bundt pan I was given several years ago; any cake baked in it gets rave reviews.

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1. Preheat the oven to 325°F. Spray a 10-cup Bundt pan generously with non-stick baking spray (see page 4).
 2. To make the Gingerbread Bundt, whisk the flour with ginger, cinnamon, baking soda and salt in a large bowl. In a separate bowl, whisk the eggs well. Whisk in canola oil, then sugar and molasses. Pour the egg mixture into the flour mixture and stir well. Add hot water and stir well.
 3. Scrape the batter into the prepared pan. Bake 55 minutes or until a cake tester inserted into the centre comes out clean. Let cool in the pan on a rack 10 minutes.
 4. To make the Lemon Glaze, whisk the icing sugar with the lemon juice until smooth.
 5. Flip the cake out onto a rack set over a baking sheet. Let cake cool for another 5 minutes, then poke deep holes all over the cake using a long skewer. Drizzle glaze all over cake, trying to get some into each hole, and brushing the glaze so it covers the entire surface of the cake. Serve warm or let cool completely.

Tip Always buy fancy molasses for baking. Cooking molasses is too bitter for cakes.

Make ahead Make and glaze the cake up to 1 day in advance of serving. Store at room temperature.