

Sourdough Ginger Cake or Gingerbread Cake



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Formula:

Sourdough Ginger Cake or Gingerbread Cake has been a favorite in my family for a long time. It is also a favorite on my blog at Northwest Sourdough.

Bowl 1:

- 220 grams dark brown sugar
- 325 grams dark molasses
- 226 grams salted butter (2 sticks)
- 2 large eggs
- 255 grams sourdough starter@ 100% hydration

Combine all wet ingredients and beat well.

Bowl 2:

- 260 grams all purpose unbleached flour
- 7 grams ground ginger
- 5 grams ground cinnamon
- 11 grams baking powder

Combine all dry ingredients and mix well.

Now pour the dry into the wet ingredients and mix well. Then...

Add:

Add 6 grams of baking soda to

100 grams of **very hot** (180 - 190F) water and stir before

adding to cake mixture.

Pour into oiled cake pan or flat pan (13" x 9") and bake at 350F/176C for 35 – 50 minutes (depending upon pan size) Cake is done when the toothpick comes out clean. Do not overbake.

Whipped Cream Topping

- 200 grams heavy whipping cream
- 6 -8 grams sugar
- dash of real vanilla

Add heavy cream to medium large bowl. Beat until soft and creamy. Add sugar a little at a time while continuing to beat and then beat in the vanilla. Serve over and between cake layers.

Find more at: <http://www.northwestsourdough.com>

and at: <https://thebakingnetwork.com>