

Gingerbread Cake with Pears and Cinnamon Buttercream

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Servings: 10

FOR CAKE

nonstick cooking spray
2 1/2 cups flour (plus more for dusting)
2 teaspoons baking powder
2 teaspoons cinnamon
2 teaspoons ground ginger
1 teaspoon baking soda
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
pinch salt
1 cup molasses
1/2 cup (one stick) unsalted butter, cut into bits
1/2 cup packed brown sugar
2 large eggs
1 cup hot water

FOR PEARS

1 tablespoon unsalted butter
3 pears (preferably Bartlett), peeled and diced
pinch salt
1 tablespoon granulated sugar
1 tablespoon fresh lemon juice

FOR BUTTERCREAM

2 cups (4 sticks) unsalted butter, cut into bits
4 teaspoons almond extract
3 tablespoons cinnamon
4 cups confectioners sugar
1/3 cup heavy cream
white sanding sugar (for decorating)

Preheat the oven to 350 degrees.

Mist two nine-inch round cake pans with cooking spray, then lightly dust with flour.

In a large bowl, whisk together the flour, baking powder, cinnamon, ginger, baking soda, cloves, nutmeg and salt.

Beat the molasses, butter and brown sugar with an electric mixer on medium speed until light and fluffy. Then beat in the eggs. Reduce the speed to low. Add the flour mixture, alternating with hot water, in three batches, beating after each addition. Divide the batter between the prepared pans.

Bake until a toothpick inserted in the center comes out clean and the cakes just begin to pull away from the pans, 20 to 25 minutes. Let cool slightly in the pans. Invert onto a rack to cool completely.

Meanwhile, cook the pears. Melt the butter in a large skillet over medium-high heat. Add the pears and salt and cook, stirring occasionally, until just beginning to brown, about 5 minutes. Stir in the sugar and lemon juice and cook, stirring, until tender, about 5 minutes more. Let cool.

Make the buttercream: In a bowl, combine the butter, almond extract, cinnamon, confectioner's sugar and heavy cream. Beat with an electric mixer on low until just combined. Increase the speed to medium-high and beat until light and fluffy, 5 minutes.

Thinly spread some buttercream on top of both cake layers, then arrange the pears on top of one layer, pressing gently to adhere. Put the layer with pears on a serving platter or cake stand. Invert the other layer onto the pear-topped cake (buttercream side down) to sandwich the pears between two layers of buttercream.

Thickly spread the remaining buttercream over the cake using an offset spatula or the back of a spoon. Sprinkle with sanding sugar.

Per Serving (excluding unknown items): 401 Calories; 28g Fat (61.8% calories from fat); 2g Protein; 38g Carbohydrate; 1g Dietary Fiber; 118mg Cholesterol; 262mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	401	Vitamin B6 (mg):	.2mg
% Calories from Fat:	61.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	36.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	28g	Folacin (mcg):	7mcg
Saturated Fat (g):	17g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	3
Cholesterol (mg):	118mg	% Refuse:	n n%
Carbohydrate (g):	38g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	262mg	Vegetable:	0
Potassium (mg):	566mg	Fruit:	0
Calcium (mg):	180mg	Non-Fat Milk:	0
Iron (mg):	3mg	Fat:	5 1/2
Zinc (mg):	trace	Other Carbohydrates:	2 1/2
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	1083IU		
Vitamin A (r.e.):	272 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 401 **Calories from Fat:** 248

% Daily Values*

Total Fat 28g	43%
Saturated Fat 17g	86%
Cholesterol 118mg	39%

		11%
Total Carbohydrates	38g	13%
Dietary Fiber	1g	6%
Protein	2g	
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Vitamin A		22%
Vitamin C		3%
Calcium		18%
Iron		17%
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** Percent Daily Values are based on a 2000 calorie diet.*