

Fresh Ginger Cake with Caramelized Pears

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour 10 minutes

Chef's Notes

This is a great cake to make in advance. It will stay nice and moist for at least a day or two.

Step 1: Preparing the Cake Pan

First preheat your oven to 350° F (177° C).

Line a 10" -inch spring form pan with parchment paper. Set aside.

Step 2: Grating the Ginger

- 4 oz fresh ginger

Wash and peel the fresh ginger. Roughly chop and place into a small food processor. Pulse until finely minced (or mince by hand). Set aside.

Step 3: Gathering Your Mise en Place

- 1 cup mild molasses
- 1 cup sugar
- 1 cup grapeseed oil (or vegetable oil)
- 2 1/2 cups all-purpose flour
- 1 1/8 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp freshly ground black pepper
- 2 large eggs

Gather and measure all of the ingredients and set aside.

Step 4: Mixing the Molasses, Sugar and Oil

In a large bowl, combine the molasses, sugar and oil. Set aside.

Step 5: Sifting the Flour and Spices

In a separate bowl, sift together the flour, cinnamon, ground ginger and black pepper. Set aside.

Step 6: Boiling the Water

- 2 tsps baking soda
- 1 cup water

In a small pot, bring the water to a boil. Once the water boils, turn off the heat and stir in the baking soda to dissolve.

Step 7: Adding Water, Baking Soda and Ginger

Once the baking soda has been stirred into the boiling water, add the water to the molasses mixture and stir to combine. Add the ginger and stir to combine again.

Step 8: Finishing the Cake Batter

To finish the cake batter, whisk in the remaining ingredients by adding one-third of the flour mixture. Whisk until combined. Alternate with egg-flour-egg-flour, mixing each time to fully incorporate.

Step 9: Baking the Cake

Once everything is combined, pour the batter into the lined, spring form pan. Place immediately into the oven and bake for approximately 40 minutes or until a skewer inserted in the middle comes out clean.

Step 10: Cooling & Making the Toppings

- 1 recipe Caramelized Pears (optional)
- 1 recipe Rich Caramel Sauce (optional)

Once you have tested the cake for doneness, allow it to cool completely on a cooling rack.

As the cake cools, prepare the Caramelized Pears and Rich Caramel Sauce, if desired.

Step 11: Serving the Cake

- 1 recipe Chantilly Cream (optional) Just before serving the cake, prepare the Chantilly Cream.

Slice the cake into wedges. Place a few Caramelized Pears beside each piece. Add a dollop of Chantilly Cream and drizzle with Rich Caramel Sauce. Enjoy!