Gingerbread Bundt Cake
with Cinnamon Glaze

INGREDIENTS

2 1/4 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon allspice
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 teaspoon cocoa powder
1 teaspoon ground cinnamon
2 teaspoons ground ginger
1 stick (8 tablespoons) unsalted butter
3/4 cup dark molasses
3/4 cup sugar
1 large egg
1/2 cup buttermilk
1/2 cup whole milk

DIRECTIONS

1. Grease and flour a 12-cup mini bundt pan and preheat your oven to 350 degrees Fahrenheit.
2. Melt butter in small saucepan. Allow to cool slightly.
3. In a medium bowl whisk together the flour, baking soda, salt, allspice, cloves, nutmeg, cocoa

powder, cinnamon, and ginger. Set aside.

4. Use an electric mixer to beat together the molasses, sugar, and butter in a large bowl. Add the egg, and beat until combined.
5. Slowly beat in the milk and buttermilk. (It may look like it has curdled; this will be corrected when the flour mixture is added)
6. In a few additions, beat in the flour mixture, scraping down the sides of the bowl between each addition. Mix until just combined.
7. Fill each bundt pan cup about 3/4 the way full and smooth out the tops just a bit. Bake on the middle rack of the oven for about 20 minutes, or until a toothpick inserted into the center of the cakes comes out clean.
8. Let cool in pan for about 15 minutes, then turn out onto a baking rack and cool completely.

Cinnamon Glaze

1 cup powdered sugar
3-4 tablespoons milk (this will depended on how thick or thin you want your glaze)
1/4 teaspoon cinnamon

1. Mix powdered sugar and milk together with a fork until smooth and desired thickness. Add cinnamon and mix to combine.
2. Drizzle the tops of each bundt cake with the glaze and let dry on a cooling rack.

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