



# 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 depend 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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