



# Gingerbread Cake with Cream Cheese Icing

## Ingredients:

- Sugar: 100g
- Butter: 115g
- Eggs: 1pcs
- Molases: 250g
- Flour: 275g
- Baking soda: 7g
- Cinnamon: 5g
- Ground Ginger: 5g
- Ground cloves: 2g
- Salt: 2g
  
- Butter: 270g
- Philadelphia cream cheese: 250g
- Icing Sugar: 300g
- Lemon juice: 5g
- Vanilla: 5g

## Baking Directions:

1. In a mixing bowl cream butter and sugar lightly using a paddle attachment, add the egg and the molasses and mix for 5 min on low speed.
2. Sift your flour and add the baking soda, cinnamon, cloves, ginger and salt. Add the dry ingredients to the batter and fold by using the rubber spatula.
3. Pour the batter in a 9x13" non stick tray or spray it with oil and bake on 325F for 35 to 40 min, use the toothpick to check if the cake is fully cooked.
4. Cream the butter and icing sugar, and add the cream cheese slowly; then add the lemon juice and vanilla. To avoid lumpy cream cheese icing, make sure the butter and cream cheese are at room temperature for a couple of hours.
5. After the cake has been cooled down, spread the cream cheese icing on top and let it set in the refrigerator for a couple of hours before serving.

