

Gluten Free Thursday: Ginger Cake With Cream Cheese Frosting

Ingredients:

Difficulty: Easy
(serves 8-10, made in 24cm cake pan)

For the cake:

5 dl (or 2 cups) gluten free flour blend
1 1/2 tsp baking powder
1/2 tsp baking soda
a pinch of salt
1 1/2 tsp ground cinnamon
1/2 tsp ground ginger
1/4 tsp ground nutmeg
1.5 dl + 2 tsp (or 2/3 cup) granulated white sugar
4 tbsp coconut sugar
1 dl + 5 tsp (or 1/2 cup) olive oil (a light one, without too much flavour)
1 egg
1 egg yolk
1 dl + 5 tsp (or 1/2 cup) honey
1 dl + 5 tsp (or 1/2 cup) orange juice
1 dl + 5 tsp (or 1/2 cup) buttermilk

For the frosting:

400 gr. cream cheese
2.5 dl (or 1 cup) granulated white sugar

For decoration:

Berries, fruits, fresh rosemary or some other greens, edible flowers, pomegranate seeds...

Instructions:

1. Preheat the oven to 190C. Grease a 24cm springform pan and cover the base with a baking paper.
2. Put first 7 ingredients in a bowl and lightly whisk.
3. In a mixing bowl, put the next 6 ingredients (from white sugar to honey) and beat until they are fully incorporated in medium speed.
4. Scrape the sides of the bowl if necessary.
5. Add remaining ingredients (orange juice and buttermilk) to the bowl and continue beating until smooth in medium speed.
6. Put all the dry ingredients in the bowl and continue beating in low to medium speed until you have a smooth batter, scraping the sides of the bowl if needed.
7. Pour the batter into the prepared cake pan and tap it onto the counter for any air trapped in

the pan to be released. Put in the oven, in medium rack and bake for 40-45 minutes, until a toothpick inserted in the middle comes out clean. When it is baked and out of the oven, let it cool in the pan for at least 1 hour. After that, take it out and let it cool completely, preferably overnight, before putting the frosting and doing the decorations.

8. For the frosting (no photos because it is very easy), just beat cream cheese with sugar until they are well mixed. Immediately spread it all on the cake. Decorate with any fruits you like. If you can find edible flowers, that's going to look great too! Enjoy!