

Florida Ginger Cake with Fluffy Eggnog



- Yields one Bundt cake, or a 9x9 cake, and approximately 3 ½ cups. of sauce

Cake Ingredients

8.5 oz. all-purpose flour
1 ¾ oz. granulated sugar
1 tsp. baking soda
½ tsp salt
1 ½ tsp. grated fresh Florida ginger or more to taste (pre-grated ginger works perfectly!)
1 tsp. ground cinnamon
¼ tsp. ground cloves
¼ tsp. ground nutmeg
4 oz. unsalted butter, melted
9 oz. molasses
zest from one orange or tangerine
2 oz. freshly squeezed orange or tangerine juice
1 large egg, beaten
6 oz. Greek yogurt
¼ tsp. vanilla extract
Powdered sugar for dusting cake

Sauce Ingredients

3 oz. of FRESH unsalted butter (make sure the butter is new, or completely sealed)
½ cup granulated sugar
1 large egg
½ tsp. salt
1 ½ tsp. vanilla extract
½ cup dark rum (if desired)
pinch ground nutmeg
pinch ground cinnamon (optional)
1 cup heavy whipping cream

Cake Procedure

1. Preheat oven to 350°F.

2. Grease and lightly flour a Bundt pan, or a 9" square pan, or the equivalents. Tap out any excess flour.
3. In a large bowl, sift together the flour, sugar, baking soda, salt, cinnamon, cloves, and nutmeg.
4. Melt butter in a large heat proof container. Once melted, add the molasses to it. This prevents the molasses from sticking.
5. In a bowl, combine well the melted butter and molasses, fresh ginger, citrus zest and juice, yogurt, egg and vanilla. Wisk very well until combined.
6. Add the liquid mixture to the dry mixture and whisk well to combine. Add to prepared pan(s). Bake for 30-35 minutes, or until toothpick inserted comes out clean.
7. Cool in pan, then remove and dust generously with powdered sugar.

Sauce Procedure

1. Melt butter and keep warm (100-120°F).
2. In a large bowl, combine hot melted butter, sugar, salt, and egg. Beat with an electric beater, or on a mixer with a whip attachment. Beat until fluffy and doubled in volume. The warmth of the butter and the friction of the sugar will cook the egg.
3. Add the rum if using, and the spices. Beat well until combined.
4. In a separate bowl, whip the cream until firm peaks (when you pick up the beater or whisk, and the cream stands up like a mountain).
5. Fold the cream into the egg mixture in three additions.
6. Serve immediately.
7. If there is leftover sauce, make sure you refrigerate it. It may deflate some, but will still be tasty, and can be revived with a little whisking by hand.