



Gingerbread Cake

This spiced gingerbread cake is perfect served with whipped cream or ice cream. Made with [Pamela's Vanilla Cake Mix](#).

Ingredients

- ½ cup vegetable oil
- ¾ cup molasses
- 2 tablespoons finely chopped crystallized ginger
- 3 eggs, large, beaten
- ½ cup plus 2 tablespoons water
- ½ teaspoon baking soda
- 1 (21 oz) bag [Pamela's Vanilla Cake Mix](#)
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Directions

Preheat oven to 325° with rack in middle of oven. Spray 9 x 13-inch cake pan with nonstick cooking spray, line with parchment paper, spray again with nonstick cooking spray, and set aside.

In the bowl of a stand mixer with paddle attachment, beat oil and molasses together until completely combined. In a small bowl, mix crystallized ginger with beaten eggs; with mixer on low, add eggs in a slow stream, and mix very well.

Bring water to boil, then pour into measuring cup, stir baking soda into hot water, and set aside.

In a medium bowl, whisk together Vanilla Cake Mix, spices, and salt. With mixer on low, add Vanilla Cake mixture 1 cup at a time to the mixing bowl, mixing completely before adding the next cup. Next, add hot water with baking soda in a slow trickle, and mix very well, scraping down sides as needed; when completely mixed together, increase speed to medium and beat for a minute or two.

Pour batter into prepared pan and bake 38 to 42 minutes, until a toothpick inserted near center comes out clean, the sides of the cake are pulling away from the pan, and the cake springs back when gently touched. Allow to cool in pan before turning out. Cut in squares and serve with whipped cream or ice cream.

NOTE: For best results, use a glass Pyrex pan if you have one. The cake may sink a little in some spots so top is not perfectly flat.

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