



# Grape Molasses Spice Cake

**1 hour**

Hands on

**8-10**

Portion(s)

**1**

Difficulty



## Ingredients

- 120 g butter, cut into pieces + extra for cake pan
- 250 ml water
- 1,5 teaspoon(s) baking soda
- 140 g dark brown soft sugar
- 300 ml grape molasses
- 1 tablespoon(s) ginger, fresh, grated
- 2 eggs, at room temperature, lightly beaten
- 250 g spelt flour, +extra for pan
- 2 teaspoon(s) ginger, dry, powder
- 1 1/2 teaspoon(s) cinnamon, powder
- 1/2 teaspoon(s) cloves, ground
- 1/2 teaspoon(s) nutmeg, freshly ground
- 1/2 teaspoon(s) salt
- 2 teaspoon(s) baking powder
- icing sugar, some, for serving
- [whipped cream](#), some, beaten, for serving

## Method

Photo credit: G. Drakopoulos - Food

Styling: T. Webb

- Preheat oven to 180\* C (350\* F) Fan.
- Line the bottom of the cake pan with parchment paper. Grease the parchment and walls of pan with butter and generously dust with flour.
- In a deep saucepan, add the water and baking soda and bring to a boil. It will froth a lot this is why your saucepan needs to be deep.
- Remove from heat and set aside for 5 minutes. Then add the butter and stir until it melts.
- Add the brown sugar, grape molasses and freshly grated ginger. Stir for 2-3 minutes.
- Sift the flour, ginger powder, cinnamon, cloves, nutmeg, salt and baking powder into a bowl. Set aside.
- Pour the grape molasses mixture into another bowl. Start to whisk using a hand whisk and add the eggs, one at a time, waiting for each one to become completely incorporated in the mixture before adding the next.
- Add the flour mixture in batches and whisk until all of the ingredients are thoroughly combined.
- Transfer mixture to cake pan and bake for 30-35 minutes.
- When ready, remove from oven and place on a wire rack to cool.
- Turn out onto a serving plate. Cut into pieces.
- Dust with icing sugar and top with lightly sweetened whipped cream to serve.

## Διατροφικός πίνακας

Nutrition information per portion

353 Calories (kcal)	19.5 Total Fat (g)	11.6 Saturated Fat (g)	38.1 Total Carbs (g)
18%	28%	58%	15%
19.5 Sugars (g)	5.3 Protein (g)	1.4 Fibre (g)	1.0 Sodium (g)
22%	11%	6%	17%