

# 6 Inch Gingerbread Cake

Yield: 5 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-6-inch-christmas-cake-recipe>

## Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground clove
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 cup unsalted butter softened
- 1/4 cup packed brown sugar
- 2 tablespoons granulated sugar
- 1 egg room temperature
- 1/4 cup unsulphured molasses such as Grandma's Molasses
- 1/2 teaspoon vanilla extract
- 1/2 cup buttermilk room temperature, or 1/2 cup whole milk + 2 teaspoons lemon juice or distilled white vinegar
- lemon zest for garnish, optional
- 1 batch cream cheese frosting <a href="https://www.chocolatemoosey.com/2018/06/11/small-batch-cream-cheese-frosting/" target=\_blank>ge...
- 1 batch whipped cream <a href="https://www.chocolatemoosey.com/2019/03/04/small-batch-homemade-whipped-cream/">get recipe here</a>

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 70 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 5 grams

7. SaturatedFat: 6 grams
  8. Sodium: 430 milligrams
  9. Sugar: 23 grams
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