

# Gingerbread Layer Cake

Yield: 12 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-gingerbread-layer-cake-recipe>

## Ingredients:

- 1 1/2 cups boiling water
- 1 tablespoon baking soda
- 3 3/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1 cup unsalted butter at room temperature
- 1 cup dark brown sugar packed
- 1 1/3 cups molasses unsulfured
- 3 large eggs at room temperature
- 3/4 cup water
- 1 1/4 cups granulated sugar
- 1/4 teaspoon salt
- 12 ounces fresh cranberries
- 2 cups unsalted butter at room temperature
- 4 cups confectioners sugar
- 1 teaspoon vanilla
- 1 teaspoon cream
- 1 pinch salt
- 1/4 cup cranberries sugared
- 1/4 cup white chocolate melted
- sanding sugar Silver, optional

## Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 145 grams
3. Cholesterol: 175 milligrams
4. Fat: 49 grams

5. Fiber: 3 grams
  6. Protein: 6 grams
  7. SaturatedFat: 30 grams
  8. Sodium: 570 milligrams
  9. Sugar: 104 grams
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