

Food Network's Holiday Baking Champion!

This is the cake I served on Food Network's Holiday Baking Championship, Season 2, Episode 2. The judges loved it; Duff Goldman, the Ace of Cakes, enjoyed my cake! How thrilling! Make this for your holiday and your "judges" will be just as delighted.

Susan's Gingerbread Cake

Ingredients

1/2 cup white sugar
1/2 cup butter
1 egg
1/2 cup molasses
1/2 cup sorghum (can substitute molasses)
2 1/2 cup all-purpose flour
1 1/2 tsp baking soda
1 tsp ground cinnamon
1 tsp ground ginger
1/2 tsp ground cloves

1 tsp fresh ginger root, finely minced
1/2 tsp salt
1 cup hot water

Directions:

Preheat oven to 350 degrees. Grease and flour a 9-inch square pan. In a large bowl, cream together the sugar and butter. Beat in the egg and mix in the molasses, sorghum and fresh ginger. In a separate bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan. Bake for 1 hour.

This cake can be served as is, or, frost with your favorite buttercream frosting. On the show, I added the zest of one orange to the frosting. Or try making your buttercream with a bit of maple syrup added to compliment the flavor of the Gingerbread.



Maple Pecan Coffee Cake



This coffee cake is amazing! Preparing the cakes takes a little extra effort, but is well worth it. If you don't have the pans to make 12 individual bundts, which is what I do here at the inn, you can use a standard bundt pan.

Ingredients

- 1 1/2 c sugar
- 1 1/2 butter
- 2 1/2 c all-purpose flour
- 2 t baking powder
- 1/2 t baking soda
- 1/2 t salt
- 3 eggs
- 4 tsp vanilla
- 1 1/4 c sour cream

Directions:

Blend until fluffy in a mixer, sugar and butter. Sift together in a separate bowl and set aside flour, baking powder, baking soda, salt. Add 3 eggs one at a time to wet ingredients in a blender, scraping down between each. Then mix in vanilla and sour cream. Add dry ingredients to wet ingredients and fold to be sure it is all mixed.

Streusel:

- 1/4 c brown sugar
- 1/2 c flour
- 1 1/2 t cinnamon
- 1/4 t salt
- 3 T butter
- 3/4 c chopped pecans

Cut together until coarse crumbs or process in food processor.

Drizzle

- 1 c maple syrup
- 1/4 c chopped pecans

Butter and flour 12 individual Bundt pans. Put one small scoop of batter in each. Sprinkle 1 1/2 T of streusel over each, using all of streusel. Place another scoop of batter on top of streusel. Bake in 350 oven for 20 – 25 minutes until a cake tester tests clean. Cool 5 minutes and invert on a rack. Stir maple syrup and pecans and drizzle over the tops of cakes after plated. Serve warm with vanilla ice cream or lightly sweetened whipped cream.

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