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East-West Ginger Cake with Cardamom Cream

Recipe Courtesy of Ming Tsai

*1/2 cup sugar
1 egg
1/2 cup canola oil
1/2 cup molasses
1/2 cup minced candied ginger (may substitute with 2 tablespoons fresh minced ginger plus 1 tablespoon sugar)
1/2 cup water
1 1/3 cups flour mix (1:1 cake and all purpose flours)
1 teaspoon baking soda
1/4 teaspoon cinnamon
1/4 teaspoon ground cloves
1/8 teaspoon ground black pepper
8 sprayed rings, 8 sprayed and sugared ramekins or 1 baking dish*

In a mixer, whisk together sugar, egg, oil, molasses and ginger. While mixer is running, add water. In a large bowl mix flours, baking soda, cinnamon, cloves and black pepper. With a large rubber spatula gently fold-in the contents of the mixer with the dry ingredients. Fill rings, ramekins or dish. Bake in pre-heated oven at 300 degrees for 20 to 25 minutes, or until test poker comes out clean.

CARDAMOM CREAM

*1 cup heavy cream
1/4 cup brown sugar
1 teaspoon ground cardamom
Mint leaves for garnish*

Add everything to an electric mixing bowl equipped with a whip. Whisk on medium-high stiff peaks form.

PLATING:

Place a small dollop of cardamom cream in the middle of a plate, this is to anchor the cake. Unmold the spice cake and place it on top of the cream. Put a dollop of cream on top of the cake and place a mint leaf in the cream.

Wine Suggestion: Bonny Doon Muscat Vin de Glaciere

Yield: 8 servings
Prep Time: 20 minutes
Cook Time: 30 minutes
Difficulty: Easy