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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 preheated 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