

Chocolate Gingerbread Cake



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Serves 8-10

Prep time: 15min

Cook time: 20min

Total time: 35min

Difficulty: Basic

Category: Cakes

Gingerbread spice mix is mix of spices traditionally used in German Lebkuchen. It contains cinnamon, nutmeg, allspice, coriander, cloves, cardamom, ginger, anise and star anise. You can easily make it yourself or you can use pumpkin spice mix instead. You could also substitute plum jam with cherry or apricot jam.

For the Gingerbread cake:

Ingredients

3 cups flour
2 tablespoons cocoa powder
1 teaspoon baking soda
pinch of salt
1 cup sugar
1 heaped tablespoon gingerbread spice mix (lebkuchengewuerz)
2 tablespoons vanilla sugar
7 tablespoons plum jam
2 cups milk
2 tablespoons plum jam + 1 tablespoon rum for glazing the cake)

Directions

Preheat the oven to 180°C. Line a 30x30cm baking pan with parchment paper.

In a large bowl, combine dry ingredients and mix well. Add plum jam and slowly pour in milk. Whisk until smooth and well incorporated.

Transfer to baking pan and bake for 20 minutes or until toothpick comes out clean. Allow to cool, then remove from baking pan and place on a tray.

In a small pot combine plum jam and rum and cook on low heat for 2-3 minutes, or until the jam is thin and bubbling. Brush the top of the cake with the mixture of jam and rum and set aside.

For the Chocolate glaze:

Ingredients

100g bittersweet chocolate, cut into pieces
3 tablespoons neutral oil

Directions

Melt the chocolate and oil on a double boiler (bain-marie). Remove from heat and leave it to cool for 5 minutes and then pour over the cake. Smooth the glaze using a long thin knife. Refrigerate until the

chocolate is set, cut into cubes or squares and serve.