

Gingerbread Travel Cakes



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Egg Farmers of Ontario

Gingerbread Travel Cakes

Servings: 12

Prep Time: 15 minutes

Bake Time: 20 minutes

Ingredients:

| | |
|------------------|---------------------------------------|
| 1 ½ tbsp (23 mL) | softened coconut oil or shortening |
| 2 tbsp (30 mL) | finely ground almonds |
| 200 g | almond paste |
| ½ cup (125 mL) | finely ground almonds |
| ⅓ cup (75 mL) | salted butter, softened |
| 3 | eggs |
| 2 tbsp (30 mL) | fancy molasses |
| 1 tbsp (15 mL) | cornstarch |
| 1 | single spice mix |
| 100 g | good-quality white chocolate, chopped |
| | assorted sprinkles (optional) |

Directions:

Preheat oven to 350°F (180°C).

Using a pastry brush, grease a 12-cavity mini Bundt pan or mini muffin pan generously with coconut oil or shortening. Place about ½ tsp (2 mL) ground almonds into each cavity, shaking pan to coat bottoms. Set aside.

In a food processor, combine almond paste, ground almonds, butter, eggs, molasses, cornstarch and contents of single spice mix. Process for about 30 seconds or until emulsified and no almond paste chunks remain.

Pour batter equally, about ⅓ cup (75 mL), into greased cavities of prepared pan. Bake for 18-20 minutes or until puffed.

Let cool in pan for 5 minutes before inverting cakes onto a cooling rack. Let cool completely.

Place white chocolate in a small microwave-safe bowl. Microwave for 45 seconds, in 15-second increments, stirring each time, until just melted. Stir until chocolate has completely melted. Scrape melted chocolate into a small disposable resealable bag (or use a piping bag fitted with a plain tip). Snip off a small corner and drizzle chocolate over tops of cooled cakes.

Let set 5 minutes before covering with desired sprinkles.

Single Spice Mix:

| | |
|--------------|-----------------|
| ½ tsp (2 mL) | ground allspice |
| ½ tsp (2 mL) | cinnamon |
| ½ tsp (2 mL) | ginger |
| ¼ tsp (1 mL) | ground cloves |
| ¼ tsp (1 mL) | nutmeg |



The Leroux Family

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