

# Good Eats Recipes

## Gingerbread Bundt Cake

### What You Need:

- 2 1/2 cups all-purpose flour
- 1 tablespoon ground ginger
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 3/4 cup blackstrap molasses
- 3/4 cup apple cider
- 1/2 cup GOOD EATS apple butter
- 1/4 cup vegetable oil
- 1/4 cup egg substitute or 1 egg white
- 1 1/3 cups shredded peeled Granny Smith apple (about 1 apple)
- Cooking spray
- 1 tablespoon powdered sugar

### Directions:

Preheat oven to 350. Lightly spoon the flour into dry measuring cups; level with a knife. Combine the flour and the next 5 ingredients (flour through salt) in a bowl. Combine granulated sugar and next 5 ingredients (granulated sugar through egg substitute) in a large bowl; beat at medium speed of a mixer 2 minutes. Add flour mixture; beat until well-blended. Add apple; beat well. Pour batter into a 12-cup Bundt pan coated with cooking spray. Bake cake at 350 for 55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes; invert cake onto a wire rack, and cool completely. Sift powdered sugar over cake.