COOKING PASSION SINCE 1877



Gingerbread cookie cake

DIFFICULTY: MEDIUM

PREPARATION TIME: 40 MINUTES

COOKING TIME: 25 MINUTES

Ingredients

Cake

250g unsalted softened butter
250g caster sugar
250g plain flour
2 ½ tsp baking powder
2 tbsp milk
1 tsp ground ginger
1 tsp ground cardamom
4 large eggs

Icing

250g salted softened butter
500g icing sugar
4 tbsp milk
8-10 big gingerbread biscuits (see note)
8-10 small gingerbread biscuits (see note)

Gingerbread cookie recipe can be found here, only one batch required to make this cake:
https://theneffkitchen.com.au/recipes_techniques/ginger-bread/

Method

Preheat the oven on CircoTherm® to 160°C. Grease and line 4 x 8 inch round cake tins.
Mix in all the ingredients in a large bowl or a stand mixer and whisk it for 2 minutes until smooth and creamy. Divide the mix into the 4 prepared tins and bake for 20-25 minutes until done. Leave it aside to cool completely.



In a bowl whisk the butter for 2 minutes until pale and then add the icing sugar. Mix it well then add the milk and whisk for 2-4 minutes until smooth and creamy.
Now break up the large gingerbread biscuits with a rolling pin and add the crumbs to the icing (leaving a handful aside) and whisk until combined.
Place one cake on the cake board and put 1/5th of the icing and spread it evenly. Now place the second layer on top of this and repeat till you have used all the layers of cake. Cover the cake with the left over icing all over and smoothen it out with a cake knife.



Stick the small ginger bread biscuits all around the cake and put the handful of biscuit crumbs on top and finish with a couple of gingerbread biscuits.



Notes

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