

BAKING + MOLASSES

CROSBY'S



SINCE 1879



CAKES

A Baker's Dozen of Recent Favourites



SOMETIMES SLOW
IS A GOOD THING

COOKING WITH CROSBY'S FANCY MOLASSES

A collection of cake recipes will always come in handy

There are the obvious times when you want to bake a celebration cake, for a birthday or some other special occasion. Then there are the everyday cakes, the sort you might make for dessert, or take to a gathering, like you would a pan of squares or plate of cookies. And don't forget the snacking cakes, just the thing to nibble with a cup of tea, instead of a cookie.

In this mini eBook we have gathered a collection of cakes to suit any and all occasions.

Bridget Oland
Crosby's Molasses Kitchen



Crosby's has been importing the world's finest molasses for over one hundred years and takes pride in being one of the world's largest importers of Fancy Molasses. We are committed to maintaining the highest standards of quality and service in all of our fine food products.

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HEALTHIER CARROT CAKE FOR A CROWD

SERVES 15-20

Preheat oven to 325°F.

Line a 9"x13" pan with parchment paper.

In a medium bowl whisk the flour, baking soda, cinnamon and salt.

In a large bowl whisk the oil with the molasses and sugar. Whisk in the eggs, one at a time, then vanilla.

Stir dry ingredients into egg mixture.

Fold in carrots and walnut and mix until combined.

Scrape into prepared pan and spread evenly.

Bake 50-55 minutes until a tester comes out clean or with just a few moist crumbs attached.

Let cool completely before icing.

Icing:

Beat together cream cheese and butter. Beat in the sugar until you reach desired stiffness. Mix in vanilla. Spread on cool cake.

2 cups flour (can use half whole wheat)
2 tsp baking soda
2 tsp cinnamon
½ tsp salt
¾ cup vegetable oil
¼ cup Crosby's Fancy Molasses
1 ¼ cups sugar
4 large eggs
1 tsp vanilla
½ cup chopped walnuts
3 cups packed grated carrots
(about 4 large carrots)

Icing:

4 oz. cream cheese, softened
¼ cup butter, softened
2-2 ½ cups icing sugar
1 tsp vanilla

ONE-BOWL GINGERBREAD CAKE FOR A CROWD

Preheat oven to 350°F and grease a 9" x 13" pan or line it with parchment paper.

In a large bowl beat butter with sugar. Beat in eggs then molasses. Beat in water.

Sprinkle over the flour, spices, baking soda and salt and beat until smooth.

Pour into prepared pan and bake until a tester comes out with just a few moist crumbs attached, about 45 minutes to an hour.

Serve with cinnamon whipped cream.

2 ½ cups flour
2 tsp cinnamon
2 tsp ginger
1 tsp baking soda
¼ tsp salt
½ cup butter, softened
1 cup sugar
2 eggs
1 cup Crosby's Fancy Molasses
1 cup boiling water

EASY PUMPKIN CAKE WITH MOLASSES CREAM CHEESE GLAZE

Preheat the oven to 350°F and grease and flour a 9" tube pan.

In a large bowl beat the brown sugar with the oil. Beat in the eggs then the molasses, yogurt, and pumpkin.

In another bowl whisk the flour with the spices, baking powder, baking soda and salt.

Add the dry ingredients to the wet mixture and whisk until no lumps remain.

Pour into prepared pan and bake for 25-30 minutes, until the cakes starts to pull away from the sides of the pan and a tester comes out with just a few moist crumbs attached.

Remove to a wire rack and let cool in the pan for about 15 minutes. Gently remove from pan and let cool completely.

To make the icing:

Beat together the cream cheese, molasses, icing sugar and water. Set the cooled cake on a serving plate and drizzle the icing over the cake.

1 cup brown sugar
 ¼ vegetable oil
 2 eggs
 3 Tbsp Crosby's fancy Molasses
 ½ cup plain yogurt
 ½ cup pumpkin purée
 1 ¼ cups flour
 1 tsp cinnamon
 ½ tsp ginger
 1 tsp baking powder
 ½ tsp baking soda
 ¼ tsp salt

Icing:

¼ cup light cream cheese, softened
 2 tsp Crosby's Fancy Molasses
 ½ cup icing sugar
 2 tsp water



STICKY UPSIDE-DOWN APPLE GINGERBREAD

Preheat the oven to 325°F.

Put the 1 Tbsp and 1 tsp of butter in a high-sided 9" pan and place it in the oven for a few minutes, until the butter melts. Remove it from the oven and use a pastry brush to coat the sides of the pan with the butter. Sprinkle the 2/3 cup of brown sugar over the melted butter in the bottom of the pan. Place the sliced apples on the sugar in a circular pattern.

In a medium bowl whisk the flour with the baking soda, baking powder and spices.

In a large bowl whisk the eggs with the 1/2 cup brown sugar. Whisk in the molasses and 3/4 cup melted butter. Stir in the flour mixture. Add boiling water last and beat well.

Pour into prepared pan.

Bake at 325 F for 60-75 minutes, until the middle is set. (The variety and freshness of your apples will affect cooking time.)

For the topping (which begins as the bottom):

4 apples, peeled, cored and
cut into 8 wedges each
1 Tbsp + 1 tsp butter
2/3 cup light brown sugar

For the cake:

2 1/3 cups flour
2 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
3/4 tsp ginger
1 1/4 tsp cinnamon
1/2 tsp nutmeg
1/8 tsp cloves
2 eggs, beaten
1/2 cup light brown sugar
3/4 cup Crosby's Fancy Molasses
3/4 cup melted butter
1 cup boiling water

SWEET CORNBREAD CAKE

Preheat oven to 350°F and line an 8" baking pan with parchment paper.

In a large bowl whisk the cornmeal, flour, sugar, baking powder and salt.

In another bowl beat the eggs with 2 Tbsp of the molasses. Whisk in the oil, butter and the milk. Gently whisk the wet mixture into the dry, stirring just until no lumps of flour remain.

Pour into prepared pan.

Bake about 45 minutes, until the edge of the cake is pulling away from the sides of the pan and a tester comes out with just a few moist crumbs attached.

Let cool in pan for about 10 minutes then remove to a cooling rack. Drizzle with remaining Tbsp of molasses before serving.

½ cup fine or medium cornmeal, spooned in
1 ½ cups flour, spooned in
½ cup + 2 Tbsp sugar
1 Tbsp Baking powder
½ tsp salt
2 eggs, room temperature
3 Tbsp Crosby's Fancy Molasses, divided
¼ cup oil
¼ cup melted butter
1 ¼ cups milk or buttermilk

RHUBARB UPSIDE DOWN CAKE

Preheat oven to 350°F and butter an 8" square cake pan.

Whisk together molasses and maple syrup and pour into prepared pan.

Spread rhubarb evenly over syrup to cover bottom of pan.

In medium bowl, cream butter and sugar. Add eggs one at a time, beating after each addition.

Add vanilla.

In separate bowl, whisk flour and baking powder.

Add half the flour to the creamed mixture; stir to combine.

Mix in milk, then remaining flour. Stir to combine.

Spoon cake batter over rhubarb and spread evenly.

Bake at 350°F 40-45 minutes or until cake is golden brown on top and centre springs back when touched.

Loosen the edges of cake from the sides of pan; invert onto wire rack and carefully remove pan.

Serve warm or cold.

¼ cup Crosby's Fancy Molasses
¼ cup pure maple syrup
4 cups sliced (2.5 cm/1 inch) fresh rhubarb
¼ cup butter
1 cup sugar
2 eggs (large)
1 tsp vanilla
1 ½ cups flour, spooned in
2 tsp baking powder
½ cup milk

WHOLE ORANGE MOLASSES CAKE

Preheat the oven to 325°F. Grease two 8" round cake pans (lining the bottoms with parchment is helpful).

Place the oranges and molasses in a food processor and pulse to a pulpy juice.

In a large bowl whisk the sugar, eggs, and olive oil until combined.

In another bowl whisk the flour, baking powder, baking soda and salt.

To combine all three mixtures: Stir in the flour mixture into the egg mixture, alternating with the orange juice mixture, beginning and ending with the flour. Stir just until combined.

Scrape batter into prepared cake pans. Bake for 35-40 minutes or until the tops spring back and a tester comes out with just a few crumbs attached.

Let cool slightly before removing from pan.

2 oranges, peeled
¼ cup Crosby's Fancy Molasses
1 cup sugar
3 eggs
1 cup olive oil
2½ cups flour
½ tsp baking powder
¼ tsp baking soda
½ tsp salt



DOUGHNUT GLAZED MOLASSES POUND CAKE

SERVES 12 OR MORE*

Preheat oven to 350°F and grease and flour a 10 cup tube or bundt pan.

In a medium bowl, whisk flours, baking powder and soda.
 In a small bowl whisk the milk and molasses.

In a large bowl, cream butter with white and brown sugars. Beat in eggs, one at a time. Beat in the vanilla. Stir the dry ingredients into the creamed mixture in three additions, alternating with the milk, beginning and ending with the dry.

Spoon batter into prepared pan and bake for about an hour, until the top springs back when lightly touched and the cake is beginning to pull away from the side of the pan.

Cool in pan for about 10 minutes then remove from pan and set to cool. When cooled, drizzle over the glaze.

*The recipe can be baked in 2 loaf pans.

1 ½ cups butter, room temperature
1 cup sugar
¾ cup brown sugar
3 eggs, room temperature
1 Tbsp vanilla extract
1 ½ cups all-purpose flour
1 ½ cups pastry flour
2 tsp baking powder
¼ tsp baking soda
¾ cup evaporated milk
¼ cup Crosby's Fancy Molasses

Glaze

2 Tbsp melted butter
1 Tbsp Crosby's Fancy Molasses
2 Tbsp evaporated milk
1 cup icing sugar, sifted



OATMEAL BROWN SUGAR COFFEE CAKE

Butter a 9"x13" pan or line it with parchment paper.

Preheat the oven to 375°F.

Pour boiling water over the oats and set them aside to cool.

Cream butter and sugars until light. Beat in molasses then eggs, one at a time.

Stir in vanilla, cinnamon and then moist oatmeal.

Whisk together flour, baking powder, baking soda and salt. Using a wooden spoon or rubber scraper, stir dry ingredients into wet. Combine well but don't over mix.

Mix together streusel ingredients with a fork or pastry blender.

Scrape batter into prepared pan and sprinkle over the streusel.

Bake for about 35 minutes, until a tester comes out with just a few moist crumbs attached.

1 cup old-fashioned rolled oats
1 ½ cups boiling water
½ cup butter
½ cup brown sugar
½ cup white sugar
3 Tbsp Crosby's Fancy Molasses
2 eggs, room temperature
1 ½ tsp vanilla
1 tsp cinnamon
1 ½ cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
Pecan Streusel
½ cup brown sugar
2 tsp flour
½ tsp cinnamon
¼ tsp nutmeg
3 Tbsp cold butter
2/3 cup chopped pecans

ORANGE SPICE GINGERBREAD CAKE

Preheat oven to 350°F and line a 9"x9" pan with parchment paper.

In a medium bowl, whisk together flour, baking soda, baking powder, salt and spices.

In a large bowl cream butter and sugar then beat in egg and molasses. Stir in orange zest.

Gradually stir the dry ingredients into the creamed mixture. Stir in the hot water.

Pour into a prepared pan.

Bake at 350 until a tester comes out clean, 40-45 minutes.

- ½ cup of white sugar*
- ½ cup of butter, softened*
- 1 egg*
- 1 cup of Crosby's Fancy Molasses*
- Zest of 1-2 oranges*
- 2 ½ cups of flour (spooned in)*
- 1 ½ tsp baking soda*
- 1 tsp baking powder*
- ½ tsp salt*
- 1 tsp cinnamon*
- 1 ½ tsp ginger*
- ¼ tsp cloves*
- ¼ tsp cardamom*
- 1 cup of hot water*

LOW-CARB CHOCOLATE CAKE

MAKES: 12 SERVINGS

Preheat oven to 350°F. Line the bottom of an 8-inch spring form pan with parchment paper and generously grease the sides. (Or use a standard round cake pan, greased and floured.)

Whisk flour, almond meal, granulated sugar, cocoa, baking powder, baking soda and salt in a large bowl.

Add milk, brown sugar, egg, oil, vanilla and molasses. Beat well. Add hot coffee and beat to blend. (The batter will be quite thin.)

Pour the batter into the prepared pan.

Bake the cake until the top feels set when lightly tapped, 40 to 45 minutes.

Cool in the pan on a wire rack for 10 minutes; remove from the pan, peel off the parchment paper and let cool completely. Dust the top with icing sugar before slicing.

*¾ cup plus 2 tablespoons
 whole-wheat pastry flour
 1 Tbsp almond meal or flax meal
 ½ cup granulated sugar
 ⅓ cup unsweetened cocoa powder
 1 teaspoon baking powder
 1 teaspoon baking soda
 ¼ teaspoon salt
 ½ cup milk with 1 tsp of vinegar
 ⅓ cup brown sugar
 1 large egg, lightly beaten
 2 tablespoons canola, olive or grape seed oil
 1 teaspoon vanilla extract
 1 ½ Tbsp Crosby's Fancy Molasses
 ½ cup hot strong black coffee
 Icing sugar, for dusting*



CHOCOLATE BEET CAKE

Preheat oven to 350°F and line an 8"x8" pan with parchment paper or grease it well.

Combine flours, cocoa, baking soda and salt.

In another bowl whisk the eggs with the melted butter then whisk in the molasses, honey and maple syrup. Add coffee and beet puree and beat well.

Gently stir the dry ingredients into the wet ingredients then stir in the buttermilk.

Spread batter in pan and bake for 25-35 minutes.

*Recipe slightly adapted from Brown Eggs and Jam Jars

*2 small beets, roasted and pureed
 (about ½ cup puree)
 ½ cup flour
 ½ whole wheat or spelt flour
 ¼ cup cocoa powder
 1 tsp baking soda
 ¼ tsp salt
 1 egg
 ½ cup butter, melted (or grape seed oil)
 ¼ cup Crosby's Fancy Molasses
 ¼ cup honey
 ⅓ cup maple syrup
 3 Tbsp cup strong coffee, chai tea
 or black tea (cooled)
 2 Tbsp buttermilk, yogurt or milk*

BUTTERMILK GINGERBREAD

*Can substitute 3 tsp of your favourite spice blend.

** Can substitute buttermilk with an equal amount of unsweetened yogurt. Or, make your own by mixing ½ cup of milk (minus half a Tbsp) with ½ Tbsp of either vinegar or lemon juice. Let the milk sit for a few minutes, until thickened.

Heat oven to 350°F. Line a 9-inch-by-5-inch loaf pan with parchment paper or grease and flour it.

In a medium bowl whisk flours, baking soda, salt and spices. In another bowl whisk the buttermilk and vanilla.

In a large bowl beat the butter and brown sugar. Beat in molasses then eggs, one at a time.

Add flour mixture in three additions, alternating with the buttermilk mixture (beginning and ending with the flour mixture.)

Scrape batter into prepared pan, smooth the top and bake for 50-60 min, until a tester inserted in the middle comes out clean.

Cool in pan for 10 minutes then invert onto a rack.

Cut into 1" slices and serve with warm lemon sauce.

1 cup all-purpose flour
½ cup whole wheat pastry flour
½ tsp baking soda
¼ tsp salt
*1½ tsp ginger**
*1 tsp cinnamon**
*¼ tsp nutmeg**
*¼ tsp cloves**
*½ cup buttermilk***
2 tsp vanilla
½ cup butter, room temperature
1 cup packed dark brown sugar
½ cup Crosby's Fancy Molasses
2 eggs

Notes

MORE ABOUT OUR MOLASSES



Fancy Molasses

The highest grade of molasses available, fancy molasses is the pure juice of the sugar cane, condensed, inverted and purified. It is 100% natural and contains no additives or preservatives. It is lighter in colour than the other molasses products, and the flavour is tangy sweet. All the recipes in this cook book are made with fancy molasses.



Cooking Molasses

Cooking molasses is a blend of blackstrap and fancy molasses. It is thicker and darker than fancy molasses – less sweet, with a more “full-flavoured” taste. Any product made with cooking molasses will have a much more robust “molasses” flavour than if fancy molasses is used.



Blackstrap Molasses

Blackstrap molasses is the highly-concentrated, final by-product of the sugar manufacturing process. As the sugar crystallizes, the residual cane juice thickens into a dark mass and is separated out through a centrifuge. The resulting molasses is very dark with a robust, somewhat bitter flavour. Like fancy molasses, it is a pure product and contains no added sulphates or sulphites. Blackstrap molasses is recognized for its health benefits and is an excellent source of many minerals and nutrients including iron, magnesium and calcium.

We Don't Add Sulfur

Crosby's does not add sulphur to any of our products.



MOLASSES 100% NATURAL

- Tasty & nutritious
- Made from pure sugarcane
- A source of iron, magnesium and potassium
- No preservatives
- Gluten free
- Non-GMO

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