



Cakes

12 Recipes for Celebration, Snacking
and Everyday Cakes



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.

Enjoy!

Bridget

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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Guinness Chocolate Cake

Serves 8-10

From The Chronicle Herald Nov 2013

<i>1 cup stout beer (or other dark beer)</i>	<i>1 ½ tsp cinnamon</i>
<i>1 cup Crosby's Fancy Molasses</i>	<i>¼ tsp ground cloves</i>
<i>½ tsp baking soda</i>	<i>1/2 tsp freshly grated nutmeg</i>
<i>2 cups flour (spooned into the cup, not scooped)</i>	<i>1 ½ tsp baking powder</i>
<i>¼ cup cocoa</i>	<i>3 large eggs</i>
<i>2 Tbsp ground ginger</i>	<i>1 ¼ cup packed brown sugar</i>
	<i>¾ cup white sugar</i>
	<i>¾ cup grape seed or canola oil</i>

- Pour beer and molasses into a saucepan and bring to a boil. Remove from heat, stir in baking soda. Let cool. (Mixture will bubble up so ensure your pot is large enough).
- Once the beer-and-molasses mixture has cooled sufficiently, preheat oven to 350°F and prepare remaining ingredients.
- Butter and flour a large tube or bundt pan.
- Sift together dry ingredients.
- Break eggs into a large mixing bowl and whisk well. Whisk in sugars and oil, followed by the beer and molasses mixture.
- Whisk in flour and spice mixture. Batter will be runny.
- Pour batter into prepared pan and bake in preheated oven for 55 to 65 minutes. The cake is done when a toothpick or cake tester inserted into the centre comes out clean.
- Cool cake in pan for about 10 minutes, then invert onto a rack, lift off the pan and cool cake completely.
- Dust with icing sugar before serving.



Chocolate Gingerbread Cake

<i>½ cup plus 2 Tbsp butter</i>	<i>1 ¼ tsp baking soda dissolved in 2</i>
<i>1 cup sugar</i>	<i>tsp of warm water</i>
<i>1 ½ cups Crosby's Fancy Molasses</i>	<i>2 eggs</i>
<i>¼ tsp ground cloves</i>	<i>1 cup milk</i>
<i>1 tsp ground cinnamon</i>	<i>2 ¼ cups flour</i>
<i>2 tsp ground ginger</i>	<i>¾ cup cocoa</i>
<i>¼ tsp allspice</i>	<i>1 cup chocolate chips (optional)</i>

- Preheat the oven to 350°F.
- Line a 9 x 13 pan with parchment paper or grease and flour it well.
- Melt the butter along with the sugar, molasses and spices. Whisk it well and remove from heat.
- Whisk in the milk, eggs and baking soda-water mixture.
- Add the flour and cocoa and beat.
- Stir in chocolate chips.
- Pour into prepared pan and bake for 55 minutes to an hour, depending on the texture you prefer. If you're planning to serve it warm for dessert with a little something alongside or poured over, it could stand to be a little sticky so you could pull it out after 50 minutes. But if you prefer it a little dryer (and if you plan to have some leftover for packing in lunches) then I'd recommend baking it longer.



Gingerbread Cake with Coffee and Chocolate

<i>2 cups flour</i>	<i>1 cup freshly brewed coffee (strong and hot)</i>
<i>2 tsp baking soda</i>	<i>1 cup chopped bittersweet chocolate (5 to 6 ounces)</i>
<i>1 tsp coarse kosher salt</i>	<i>¼ cup chopped crystallized ginger (optional)</i>
<i>1 tsp ground cinnamon</i>	<i>Coffee whipped cream:</i>
<i>1 tsp ground cloves</i>	<i>1 cup chilled whipping cream</i>
<i>1 tsp ground ginger</i>	<i>3 Tbsp powdered sugar</i>
<i>1 cup sugar</i>	<i>1 Tbsp instant coffee</i>
<i>1 cup Crosby's Fancy Molasses</i>	
<i>1 cup olive oil or canola oil</i>	
<i>3 large eggs</i>	

- Preheat oven to 350°F. Generously grease and flour a large tube or bundt pan.
- Whisk 2 cups flour and next 5 ingredients in medium bowl to blend.
- In a large bowl combine sugar, molasses, oil, and eggs; whisk until well blended.
- Add dry ingredients and stir to blend.
- Add chocolate to coffee and add to mixture (there will be a few lumps of chocolate left).
- Pour batter into pan. It's a thin batter so don't panic, just place the pan on a cookie sheet.
- Bake cake about 55 to 60 minutes (until it starts pulling away from the sides of the pan).
- Transfer pan to rack; cool cake in pan 20 minutes. Turn cake out onto rack and cool.
- For coffee whipped cream: Combine all ingredients in large bowl. Using electric mixer, beat until peaks form.



Espresso Gingerbread Cake

Adapted from Bon Appetit magazine

<i>3 ¼ cups flour</i>	<i>¼ cup yogurt (Greek yogurt is great) or sour cream</i>
<i>5 tsp ground ginger</i>	<i>2 large eggs</i>
<i>2 ½ tsp baking soda</i>	<i>2 tsp vanilla</i>
<i>1 ½ tsp cinnamon</i>	<i>1 cup hot, strong coffee or espresso</i>
<i>¼ tsp salt</i>	<i>1 cup canola or grape seed oil</i>
<i>1 cup Crosby's Fancy Molasses</i>	
<i>1 cup sugar</i>	

- Grease and flour a 12-cup bundt or tube pan.
- In a medium bowl stir together the flour, ginger, cinnamon, baking soda and salt.
- In a large bowl whisk molasses, sugar, yogurt, eggs and vanilla.
- Whisk in the hot coffee and the oil.
- Add dry ingredients to wet and whisk until well combined.
- Pour into prepared pan and bake at 350°F for 45 minutes or until a tester comes out clean and the cake starts to pull away from the edges of the pan.
- Cool in pan 20 minutes then invert onto a plate (carefully).
- Dust with icing sugar and serve with cinnamon scented whipped cream.



Easy Apple Spice Cake

*⅔ cup sugar (can be reduce
to ½ cup)*

1 cup unsweetened applesauce

⅓ cup Crosby's Fancy Molasses

2 eggs well beaten

½ cup soft butter

¼ tsp salt

¾ tsp baking soda

1 tsp cinnamon

½ tsp nutmeg

*2 cups flour (stone ground
spelt or whole white,
if you have it)*

- In one bowl place sifted dry ingredients.
- In another bowl beat applesauce, molasses, eggs, and soft butter.
- Combine wet and dry ingredients.
- Beat well by hand or with an electric beater for 3 minutes.
- Pour into greased and floured 9" round or square cake pan and bake at 350°F for 30-35 minutes, until a tester comes out clean.
- Cool 10 minutes then remove from pan to finish cooking.
- To serve, dust with icing sugar and cut into wedges.

Tip:

Line the pan with parchment paper for extra easy removal from pan.



Whole Wheat Applesauce Cake

(adapted from Martha Stewart Everyday Food)

<i>3 cups flour (½ whole wheat or spelt)</i>	<i>1 cup butter, softened</i>
<i>2 tsp baking soda</i>	<i>2 cups packed light brown sugar</i>
<i>1 tsp salt</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ½ tsp cinnamon</i>	<i>2 eggs</i>
<i>1 ¼ tsp cardamom</i>	<i>2 cups applesauce</i>

- In a large bowl whisk together flour, baking soda, salt and spices.
- In another bowl beat butter, brown sugar and molasses until fluffy.
- Add eggs, one at a time.
- Gradually add flour mixture, beating just until combined.
- Blend in applesauce.
- Spoon into a 9 inch tube pan that has been greased and floured. Smooth the top.
- Bake at 350°F for 50 min to an hour, until the cake is pulling away from the side of the pan and a tester comes out clean.
- Run a knife around the edge of the cake to loosen it from the pan.
- Cool on a rack for 10 minutes then remove from the pan.
- Cool completely before serving, if you can wait that long.



Molasses Crumb Cake

<i>4 cups flour</i>	<i>2 cups boiling water</i>
<i>2 cups sugar</i>	<i>1 tablespoon baking soda</i>
<i>1 cup butter, room temperature, cut into cubes</i>	<i>1 cup Crosby's Fancy Molasses</i>

- Grease a 9"x13" pan or line it with parchment paper.
- In a large bowl combine flour and sugar.
- Cut in the butter using two knives, a pastry blender, or your fingers.
- Reserve one cup of crumbs for the topping.
- In a separate bowl, add the baking soda and molasses to the boiling water.
- Stir until fizzy.
- Pour the liquid mixture into the bowl with the butter, flour, and sugar. Stir to combine.
- Pour combined mixture into the prepared pan.
- Top with the reserved crumb mixture.
- Cook for 40-45 minutes at 350°F or until a tester comes out clean.



Strawberry Rhubarb Pudding Cake

Adapted from Epicurious.com

<i>¼ cup water</i>	<i>½ cup sugar</i>
<i>1 ½ tsp cornstarch</i>	<i>½ tsp ginger</i>
<i>⅓ cup Crosby's Fancy Molasses</i>	<i>½ tsp salt</i>
<i>1 Tbsp sugar</i>	<i>1 egg</i>
<i>2 cups chopped rhubarb</i>	<i>½ cup milk</i>
<i>1 cup sliced strawberries</i>	<i>½ cup butter, melted</i>
<i>1 cup flour</i>	<i>1 tsp. vanilla</i>
<i>1 ¾ tsp baking powder</i>	

- Butter an 8"x8" glass or ceramic dish and preheat oven to 400°F

For the fruit:

- In a small saucepan whisk the cornstarch into the water then stir in the molasses, sugar and add the rhubarb. Bring to a gentle simmer, add the strawberries and cook 3-5 minutes, until it starts to thicken.
- Remove from heat, taste to see if it's sweetened to your liking, scoop out ½ cup of mixture and set aside.
- Pour remaining fruit into the prepared baking dish.
-

For the cake part:

- In a large bowl whisk flour, baking powder, sugar, ginger and salt.
- In a small bowl whisk together egg, milk, butter and vanilla.
- Add wet to dry and mix just until incorporated.
- Pour batter over fruit in baking dish then pour extra ½ cup of fruit mixture over the batter.
- Bake 25-30 minutes
- Eat hot or warm drizzled with cream.



Carrot Cake Muffins with Molasses Cream Cheese Icing

Make 18 regular-sized muffins

<i>2 cups flour</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 cup whole wheat pastry flour</i>	<i>½ cup butter</i>
<i>4 tsp baking powder</i>	<i>1 cup milk</i>
<i>½ tsp baking soda</i>	<i>½ cup plain yogurt</i>
<i>½ tsp salt</i>	<i>3 eggs</i>
<i>1 cup brown sugar</i>	<i>1 tsp vanilla</i>
<i>1 tsp cinnamon</i>	<i>1 cup finely shredded carrots</i>
<i>¼ tsp nutmeg</i>	

- Preheat oven to 350°F and prepare muffin pans.
- In a small pan melt butter, remove from heat and stir in molasses.
- In a medium bowl whisk together the eggs. Whisk in the milk and yogurt then add the butter-molasses mixture along with the vanilla.
- In a large bowl combine flour, baking powder, baking soda, salt, sugar, cinnamon, and nutmeg.
- Carefully add the wet mixture, stirring until just combined. Stir in the grated carrots and mix until incorporated.
- Spoon into prepared pans and bake at 350°F for about 20 minutes.
- Let cupcakes cool before icing.

Molasses Cream Cheese Icing

<i>1 – 250 g package of cream cheese, softened</i>	<i>3-4 Tbsp Crosby's Fancy Molasses</i>
<i>2 Tbsp butter, softened</i>	<i>1 tsp vanilla</i>

- Beat together the butter and cream cheese until smooth. Beat in the molasses and vanilla.



Carrot Cake Muffins with Molasses Cream Cheese Icing

Denise's Soaked Ginger Cake

<i>2 ¼ cups flour</i>	<i>½ tsp salt</i>
<i>(works with brown rice flour)</i>	<i>½ tsp nutmeg</i>
<i>¾ cup sugar</i>	<i>¼ tsp cloves</i>
<i>1 tsp baking powder</i>	<i>¾ cup water</i>
<i>2 tsp cinnamon</i>	<i>¾ cup oil</i>
<i>1 tsp ginger</i>	<i>¾ cup Crosby's Fancy Molasses</i>
<i>½ tsp baking soda</i>	<i>2 eggs</i>

- In a large bowl combine dry ingredients.
- In another bowl beat together the water, oil, eggs and molasses.
- Add wet ingredients to dry and mix well.
- Pour into a greased 8" x 8" pan.
- Bake at 350 for 45 -55 min until the edges of the cake start to pull away from the sides of the pan.

****Reader tip:** Add 1/4 cup chopped candied ginger to the batter.

While the cake is in the oven prepare the sauce:

Buttery Brown Sugar Sauce

In a medium pot combine:

<i>1 cup brown sugar</i>	<i>½ cup water</i>
<i>½ cup butter</i>	

- Heat until butter is melted and sugar is dissolved.
- When cake is cooked, cool in pan for 10 minutes then prick with a fork or skewer and pour over the sauce.
- Serve immediately, while it's still warm.



Signal Hill Gingerbread

<i>2 cups flour</i>	<i>1 tsp cinnamon</i>
<i>1 ½ tsp baking soda</i>	<i>½ cup soft butter</i>
<i>½ tsp salt</i>	<i>¾ cup Crosby's Fancy Molasses</i>
<i>½ cup sugar</i>	<i>1 egg</i>
<i>1 tsp ginger</i>	<i>1 cup boiling water</i>

- Grease and flour an 8"x8" square pan (or line the pan with parchment paper.)
- Sift together dry ingredients in a large bowl.
- Add the butter, molasses and egg and beat for two minutes.
- Add the boiling water.
- Beat for another two minutes and turn into prepared pan.
- Bake at 350°F for 50-55 minutes, or until cake springs back when lightly touched.



Perfect Sticky Toffee Pudding

Slightly adapted from Rock Recipes
Makes 14-16 muffin-sized puddings.

<i>8 ounces chopped pitted dried dates (15-20 pitted dates)</i>	<i>2 extra large eggs</i>
<i>1½ cups water</i>	<i>5 Tbsp Crosby's Fancy Molasses</i>
<i>½ cup butter</i>	<i>1⅔ cups flour</i>
<i>1 cup firmly packed brown sugar</i>	<i>1½ tsp baking powder</i>
<i>2 tsp vanilla extract</i>	<i>1 tsp baking soda</i>

- Preheat oven to 350°F and grease and flour muffin tins.
- Add the dates and water to a small saucepan. Bring to the boil and simmer for two minutes.
- In a large bowl, cream butter brown sugar and vanilla.
- Add the eggs, one at a time, beating well after each addition.
- Add the molasses and beat well.
- Sift together the flour and baking powder.
- Add the dry ingredients to the creamed mixture in three additions and mix until smooth.
- Puree the date mixture in a food processor or blender. Stir in the baking soda then add to the batter.
- Spoon batter into well-greased and floured muffin tins and bake for about 18 - 20 minutes at 350°F until the center is just firm.
- Let cool slightly before removing from tins. These have a delicate crumb so remove them carefully. (Don't worry if the bottoms look a little messy. Once they're coated in toffee sauce they'll look lovely.)
- Serve warm with Toffee Sauce drizzled over. Or you can place them in an oven proof dish, pour over half of the sauce and warm at 350°F for 15 minutes or so.

Molasses Caramel Sauce

<i>½ cup butter</i>	<i>1 cup plus 3 Tbsp 35% cream</i>
<i>½ cup lightly packed brown sugar</i>	<i>1 tsp pure vanilla</i>
<i>3 Tbsp fancy molasses</i>	

Melt the butter, brown sugar and molasses in a heavy bottom medium size pot. The pot needs to be tall enough to allow for foaming. When the mixture is incorporated, slowly add the cream. Boil rapidly for 5 minutes. Remove from the heat and add in the vanilla.



Substitutes

Sour Milk - Fresh Milk

For 1 cup, place 1 tablespoon lemon juice or vinegar in bottom of a measuring cup. Add enough milk to make 1 cup. Stir and let mixture curdle, about 5 min.

Cocoa - Chocolate

One square (1 ounce) of chocolate equals three tablespoons of cocoa and one tablespoon of butter.

Brown Sugar

One cup of firmly packed brown sugar equals 1 cup of granulated sugar plus 1 tablespoon of molasses.

Molasses

One cup of molasses equals 3/4 cup of sugar. In baking, decrease liquid by 1/4 cup for each cup of molasses. Omit any baking powder and add 1/2 teaspoon of baking soda.

Baking Powder

One teaspoon of baking powder equals 1/4 teaspoon of baking soda plus 3/8 teaspoon of cream of tartar.

Powdered Milk - Fresh Milk

One cup fresh milk equals four tablespoons powdered milk and one cup of water. When powdered milk is to be used, it is convenient to combine it with flour and other dry ingredients and then add the required quantity of water at the point where the use of fresh milk is called for.

Measuring Equivalents

1 tablespoon = 3 teaspoons	1 kg = 2.2 lbs
2 tablespoons = 1 ounce	1 cup = 1/2 pint
16 tablespoons = 1 cup	1 teaspoon = 5 ml
1 cup = 8 ounces	1 tablespoon = 15 ml
1 cup = 250 ml	1 litre = 35 ounces

More About 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 refined 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

Sulphur dioxide and/or sulfites used to be added to molasses as a preservative or bleaching agent and causes an unpleasant aftertaste. Crosby's does not add sulphur to any of our products.



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