

Gingerbread Cake with Mascarpone Cream Cheese Frosting

By Maria Arnold

Gingerbread Cake has three deeply-flavored gingerbread cake layers filled with cranberry jam and a silky cream cheese and mascarpone frosting. Decorate this winter wonderland cake with sugared rosemary trees and cranberries. Prepare to wow your guests this holiday season with this show-stopping dessert!

Holiday Desserts

How to Make a Naked Cake

How to Frost a Naked Cake

Fancy Dessert

Christmas Dessert

Christmas Cake

Gingerbread Cake

Dessert



PREP	COOK	TOTAL	SERVINGS
120 min	22 min	142 min	12

Nutrition (per serving)

CALORIES	PROTEIN	CARBS	FAT
1202 kcal	9 g	184 g	50 g
FIBER	SUGAR	SODIUM	
2 g	150 g	734 mg	

Ingredients

- **3 cups** all-purpose flour (spooned & leveled or weighed out (390 grams))
- **3/4 tsp** salt
- **3 tsp** baking powder
- **2 tsp** cinnamon
- **1/2 tsp** ground cloves
- **1 and 1/2 tsp** ground ginger
- **1/4 tsp** nutmeg
- **1 cup** salted butter (softened at room temperature (226 grams))
- **2/3 cup** brown sugar (packed (160 grams))
- **1 cup** granulated sugar (210 grams)
- **4 large eggs** (at room temperature)
- **2 tsp** vanilla
- **1 cup** molasses (do not use blackstrap! 340 mL)
- **1 cup** buttermilk (at room temperature (240 mL))
- **1 and 1/4 cups** salted butter (softened at room temperature ((2 sticks + 4 tbsp, or 283 grams))
- **6 cups** powdered sugar (690 grams)
- **2-3 tbsp** milk (30 to 45 grams)
- **1 tbsp** vanilla extract
- **1/8 tsp** salt
- **8 ounces** cream cheese (cold (226 grams))
- **8 ounces** mascarpone cheese (cold (226 grams))
- **1/2 cup** water (120 grams)
- **1/2 cup** granulated sugar (105 grams)
- **1 cup** granulated sugar (for rolling (210 grams))
- **7 sprigs** fresh rosemary
- **1/2 cup** fresh or frozen cranberries
- **1 cup** cranberry jam

Instructions

1. Prep: Grease and flour three 9-inch cake pans with shortening, and set aside. Preheat oven to 350° F.
2. Make the Cake Layers: Whisk together the dry ingredients in a medium bowl (flour through nutmeg, as listed above). Set aside. In a large mixing bowl, cream softened butter with a hand mixer. Add sugars and mix on high for about 2 minutes, until well creamed together. Add the eggs, 2 at a time, and mix on medium until just combined. Add molasses + vanilla and mix until combined, scraping the sides of the bowl with a silicone spatula. Mix in 1/3 of the flour mixture on low speed. Add 1/3 of the buttermilk, then mix on low speed. Repeat until everything is mixed in and just incorporated.
3. Bake: Evenly distribute the batter between your prepared pan (use a kitchen scale or eyeball it). Bake for 20-24 minutes, or until cake layers look just done and a toothpick comes out clean or with moist crumbs, not thick

wet batter. Let cakes cool in the pans 10 minutes, then run a butter knife around the edges and invert layers onto cooling racks. Let them cool completely before frosting or storing. Make the cranberries/rosemary & frosting while the cake layers cool.

4. Make the Sugared Cranberries & Sugared Rosemary Trees: Mix water and sugar in a medium pot on the stove. Bring to a boil, then reduce heat to a simmer, whisking until sugar is dissolved. Remove from heat and let cool for a bit before dipping the rosemary in the mixture (this helps keep the rosemary from browning). Set aside on a plate or small pan lined with parchment paper to dry for 15 minutes. Next, add the cranberries into the mixture in the pot. Cover with a dish towel and let sit 10 minutes. Remove cranberries (save the syrup!) and set on a piece of parchment paper to dry for at least 15 minutes or up to 1 hour before sugaring. (I've made these in a rush before and only waited 15 minutes and they turned out just fine.) After the dry time is up for each element, roll in a bowl of granulated sugar and set on a new, dry piece of parchment paper and let set 10 minutes before using or storing (see make ahead tips below).

5. Make the Frosting: In a large mixing bowl, cream softened butter for about 1 minute. Beat in 2 cups of the powdered sugar with the milk, vanilla, and salt. Mix in the remaining powdered sugar in two more additions to help prevent a mess. Beat in the mascarpone and cream cheese last (adding these cold, and at the very end, helps prevent a weepy frosting). Add up to 1/2 cup additional powdered sugar if the frosting is too thin or could use a little extra sweetness.

6. Assemble + Frost Cake: Place one cake layer on your cake stand, and spread with 1 and 1/4 cups of the frosting, pushing the frosting out a bit over the edges of the cake. Pipe a border of frosting around the edge, and then add 1/2 cup of the cranberry jam. Spread evenly within the piped border, using an offset spatula. Add the second cake layer and smooth the frosting overhang around the sides to seal the layers together. Chill for 10-15 minutes to prevent layers from sliding around. Then, repeat with second layer including the chill time. Add the top cake layer upside down to create a level top to your cake. Use remaining frosting to cover the top of the cake and dot the bare sides of the cake in random places, all the way around. Use a cake scraper to smooth the dots of frosting by holding it against the side of the cake, and slowly turning the cake and pulling the cake smoother towards you while turning the cake the opposite direction. Continue until desired naked cake effect is reached. Create swirls on the top of the cake using a spoon, and decorate with the trees (place the sprigs upside down to make trees) and cranberries. Sprinkle with white sanding sugar for a fresh snowfall effect.

7. Serve + Store: Chill the assembled cake for at least 30 minutes before slicing and serving. Store leftovers tightly covered in the fridge for 4-6 days.

8. Make Ahead Tips: Frosting: Frosting can be made 1-2 days ahead and stored (covered) in the fridge. Let it come to room temperature for 10-20 minutes or so before using it so it can soften back to a spreadable consistency. You may need to beat it with your mixer again to help get it back to a creamy consistency. Cake Layers: I recommend making these the same day you will assemble the cake. Cranberries & Rosemary: Sugared cranberries and rosemary can be made a day ahead and stored in the fridge, in an airtight container with a small bowl of rice inside, to prevent sogginess.