

# Gingerbread Torte

8-10 servings

*Cake:*

*1<sup>3</sup>/<sub>4</sub> cups sifted, all-purpose flour*

*1 teaspoon baking powder*

*<sup>3</sup>/<sub>4</sub> teaspoon baking soda*

*<sup>1</sup>/<sub>4</sub> teaspoon salt*

*<sup>1</sup>/<sub>2</sub> teaspoon ginger*

*<sup>1</sup>/<sub>2</sub> teaspoon cinnamon*

*<sup>1</sup>/<sub>4</sub> teaspoon cloves*

*<sup>1</sup>/<sub>4</sub> teaspoon nutmeg*

*<sup>1</sup>/<sub>2</sub> cup soft butter*

*<sup>1</sup>/<sub>4</sub> cup granulated sugar*

*1 egg, slightly beaten*

*<sup>1</sup>/<sub>2</sub> cup milk*

*<sup>2</sup>/<sub>3</sub> cup light molasses*

*Filling:*

*2 cups heavy cream*

*<sup>1</sup>/<sub>4</sub> cup sifted powdered sugar*

*<sup>1</sup>/<sub>2</sub> cup chopped walnuts*

*1<sup>1</sup>/<sub>2</sub> teaspoon maple flavoring*

Preheat oven to 375°. Grease & flour 9" square pan. Sift flour with baking powder, soda, salt & spices; set aside. In large bowl of electric mixer, at high speed, beat butter, sugar, & egg until light & fluffy. At low speed, add flour alternately with milk & molasses, beginning & ending with flour. Beat just until smooth.

Turn into Pan. Bake at 375° for 30-35 minutes. Cool in pan 10 minutes; turn onto rack.

Filling – whip cream & sugar until stiff. Remove <sup>1</sup>/<sub>3</sub> cup to small bowl & fold in walnuts & maple flavoring to what remains.

Split cake into 4 layers. Put layers together with cream nut mixture as filling between layers. Frost top & sides with plain whipped cream. Garnish with walnuts. Refrigerate 2 or more hours before serving.