

Gingerbread Cake

Fill your kitchen with the scent of gingerbread while enjoying this lower fat favourite!

Ingredients

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| <i>1/2 cup packed brown sugar</i> | <i>1/2 cup fancy molasses</i> |
| <i>1/4 cup soft margarine or butter</i> | <i>1/4 cup grated gingerroot</i> |
| <i>1 cup applesauce</i> | <i>1.5 cups sifted cake and pastry flour</i> |
| <i>1 egg</i> | <i>1 tsp baking soda</i> |
| <i>1 egg white</i> | <i>1 tsp baking powder</i> |
| <i>Grated rind of 1 orange</i> | |

Instructions

- 1. In bowl and using electric mixer, beat brown sugar, margarine and orange rind until smooth.*
- 2. Beat in egg and egg white, beating well after each addition*
- 3. Mix in applesauce, molasses and ginger until smooth*
- 4. Combine flour, baking soda, baking powder and salt*
- 5. Gradually beat into sugar mixture, beating for 2 to 3 minutes*
- 6. Transfer to an 8-inch square cake pan. Bake in 350 degree oven for 40 minutes or until cake pulls away from the sides of pan.*
- 7. Serve warm or cold. Makes 12 servings*