

Fresh Ginger Apple Chai Cake

Ingredients

- 1 cup regular strength molasses
- 1 cup sugar
- 1 cup vegetable oil
- 1 cup of water
- 2 teaspoons baking soda
- 2 tablespoons freshly grated ginger
- 2½ cups whole wheat pastry flour
- 1 (1-inch) cinnamon stick
- 6 to 8 cloves
- ½ teaspoon cardamom seeds
- ¼ teaspoon black peppercorns
- 2 apples (preferably Granny Smith), peeled, cored, and chopped
- 2 large eggs

Preparation

1. Grease and flour a round 10 inch springform or bundt cake pan (I sprayed with Baker's Secret).
2. Pre-heat the oven to 350°F.
3. In a mixing bowl, mix together the molasses, sugar, and oil.
4. Place 1 cup of water in a small saucepan and bring to a boil. When it has just started boiling, stir in the baking soda and remove from heat. Mix the hot water into the molasses mixture. Stir in the ginger.
5. Sift the flour into the bowl of a food processor or mixing bowl. Place the cinnamon stick, cloves, cardamom seeds, and black peppercorns in a spice or coffee grinder and grind until smooth. Stir into the flour.
6. Add the apples to the flour and pulse a few times, until well mixed.
7. Gradually add the molasses mixture and pulse until well mixed (if using a regular mixing bowl, you can use an electric mixer for this purpose).
8. Beat the eggs and add to the batter and mix until thoroughly combined.
9. Pour batter into the prepared pan and bake for about 1 hour, or until a skewer comes out clean.
10. Cool the cake for at least 30 minutes then turn out onto a cooling rack.

Recipe from [Spices & Seasons](#) by Rinku Bhattacharya