[Gingerbread Coffeecake](#)
Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes
Cook Time: 40 Minutes
Total Time: 1 Hour

Gingerbread Coffee Cake Ingredients:

• 3 cups All-purpose Flour
• 2 tsp Ground Ginger
• 1 tsp Ground Cinnamon
• ½ tsp Ground Nutmeg
• 1 tsp Baking Soda
• ½ tsp Salt
• ½ tsp Baking Powder
• 1 Egg
• ¾ cup Dark Molasses
• ¾ cup Applesauce
• ½ cup Milk
• ⅓ cup Brown Sugar
• 8 TBSP Unsalted Butter, softened (1 stick)

Gingerbread Coffee Cake Icing Ingredients:

• 1 cup Powdered Sugar
• ½ tsp Ground Ginger
• ¼ tsp Ground Nutmeg
• 2 TBSP Milk

Directions:

• Preheat oven to 350°.
• Grease and flour 1 large loaf pan (9 x 5 x 3″).
• In a large mixing bowl combine all-purpose flour, ginger, cinnamon, nutmeg, baking soda, salt and baking powder.
• In the bowl of your stand mixer place egg, molasses, applesauce, milk and brown sugar; mix until well combined.
• Slowly incorporate flour mixture into wet mixture until just combined.
• Mix in one stick of softened butter; combine well.
• Pour batter into prepared loaf pan.
• Bake for 40 to 45 minutes at 350° until top is golden brown and if you insert a toothpick in the center it comes out clean.
• Allow gingerbread coffee cake to cool completely.
• To make the Icing:
• Place powdered sugar, nutmeg, and ginger in a small bowl.
• Slowly incorporate milk, a teaspoon or two at a time until the consistency is fluid but not overly runny.
• Pour over the top of the gingerbread coffeecake, and allow to set.
• Slice, serve, and enjoy!

• Makes 12 servings Gingerbread Coffeecake