

Frosted Gingerbread Loaf

Poetry & Pies

prep time: 15-20 minutes (includes making frosting)

bake time: 40-45 minutes

total time: 1 hour, 5 minutes (plus cooling time)

servings: 12-16



Ingredients

- 1 $\frac{3}{4}$ cups (238g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$ teaspoon (3g) salt
- 1 tablespoon (8g) [ground cinnamon](#)
- $\frac{1}{2}$ teaspoon (1g) ground cloves
- 1 $\frac{1}{2}$ teaspoons (3g) ground ginger
- $\frac{1}{4}$ teaspoon (1g) ground nutmeg
- $\frac{1}{2}$ cup (125g) unsweetened applesauce
- $\frac{1}{3}$ cup (93g) molasses (preferably not blackstrap)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 large eggs, room temperature
- 8 tablespoons (113g) melted butter
- 1 cup (200g) packed brown sugar (light or dark will work)
- half a batch [cinnamon spice buttercream](#) (see [this post](#) for substitution ideas)

Instructions

1. Preheat your oven to 350F/175C (375F/190C if at high altitude, but bake for less time). Grease and flour an [8x4 loaf pan](#) (see note below* for making in a [9x5 pan](#)). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.

3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and all the spices. Set aside.
4. In a large bowl, whisk together the applesauce, molasses, vanilla, and eggs until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
5. Add the brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Add the flour mixture and gently fold in by hand until fully combined. It will be somewhat lumpy, but that's okay.
7. Pour batter into the prepared pan. Sprinkle the streusel mixture evenly on top and gently press it in slightly. Bake for 40-45 minutes, until golden on top and a toothpick inserted in a middle muffin comes out with some moist crumbs. Check early so it doesn't over bake. Let cool in pan completely before frosting.
8. While the loaf bakes (or while it cools), make the frosting. I used a star tip to pipe frosting on mine, but you can spread it however you'd like.

Enjoy with your morning coffee!

Store leftovers in an airtight container. It should last 3-5 days, if well-sealed.

*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts (the frosting will stay the same amount):

- 2 ½ cups plus 2 tablespoons (357g) all-purpose flour, spooned then leveled
- 3 teaspoons (15g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ tablespoons (12g) [ground cinnamon](#)
- ¾ teaspoon (1.5g) ground cloves
- 2 slightly rounded teaspoons (5g) ground ginger
- ¼ slightly rounded teaspoon (1g) ground nutmeg
- ¾ cup (187g) unsweetened applesauce
- ½ cup (140g) molasses
- 1 ½ tablespoons (19g) [pure vanilla extract](#)

- 3 large eggs, room temperature
- 12 tablespoons (170g) melted butter
- 1 ½ cups (300g) brown sugar