



Triple Ginger Cake

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Servings: 9

Serving Size: 1 slice

Protein Per Serving: 0.8 g

Calories Per Serving: 371

Ingredients:

- 320g MlxQuick Baking Mix, gently packed, about 2 cups
- 1 1/2 tsp (3g) Ginger, ground
- 1/2 tsp (2g) Cinnamon, ground
- 1/2 tsp (3g) Salt, Table
- 1 tsp (5g) Baking Powder

Wet Ingredients

- 8 TBSP (112g) Butter, regular or unsalted, softened
- 1/2 c (110g) Sugar, Brown, packed
- 2 banana(s) (236g) Banana, fresh, peeled, medium, mashed
- 2 TBSP (30g) Mayonnaise
- 1 tsp (2g) Minced Fresh Ginger Root
- 1/4 c (40g) Chopped Candied Ginger
- 1/2 c (120g) Coffeemate Nondairy Creamer

Directions:

1. Preheat oven to 350 degrees. Spray an 8x8 pan with cooking spray and set aside.
2. Combine the dry ingredients in a medium bowl and gently whisk to combine. Set aside.
3. In the bowl of a stand mixer with the paddle attachment, cream the butter and brown sugar until light and fluffy. Add the bananas and mix just until combined. Now add the mayo and mix for 30 seconds. Add the fresh ginger and the candied ginger. Mix for another 30 seconds.
4. Now add 1/3 of the dry ingredients and mix just until combined. Add 1/4 cup of the nondairy creamer and mix just until combined. Repeat until all ingredients are mixed, ending with the dry ingredients.
5. Pour into prepared 8x8 pan. Bake for 45 to 50 minutes, or until a toothpick inserted in center comes out clean.