



Pumpkin Gingerbread Baked in a Skillet

Start your holiday with a warm, wonderful gingerbread

Ingredients:

- 2 cups plus 2 Tablespoons (288 grams) all-purpose flour
- 1/2 cup (68 grams) white whole wheat flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon ground cloves
- 2/3 cup (133 grams) granulated sugar
- 1/3 cup (67 grams) brown sugar
- 5 tablespoons (2½ ounces; 70 grams) unsalted butter, at room temperature
- 1/3 cup (80 ml) avocado oil
- 1 large egg, at room temperature
- 1/3 cup (80 ml) unsulfured molasses
- 3/4 cup (160 ml) pumpkin or apple butter, plain or spiced
- 1/4 cup (60 ml) full-fat buttermilk (well shaken before measuring), at room temperature
- 2 Tablespoons finely chopped crystallized ginger, softened
- About 2 tablespoons sanding or turbinado sugar for topping (optional)
- About 3 tablespoons Swedish pearl sugar for topping (optional)

Directions:

- Center a rack in the oven and preheat it to 350 degrees F.
- Coat a 10-inch cast-iron skillet with baker's or cooking spray. If you don't have a skillet, use a 9-inch springform pan (see page 41).
- Whisk the all-purpose flour, whole wheat flour, ginger, cinnamon, baking soda, salt, ground cloves
- Working in the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the granulated and brown sugars together with the butter at medium speed for about 3 minutes—you'll have a pasty mixture.
- Pour in the oil and beat for another 2 minutes—the batter will thin out and become creamy. (Don't wash the measuring cup—use it for the molasses. The oily slick that's left in the cup will help the molasses slide out easily.)
- Scrape the bowl and beater(s) now and again—this is sticky business. Add the egg and beat for a minute.
- With the mixer on low, beat in the molasses, followed by the apple butter and another scraping.
- Add half the flour mixture and mix until it just disappears into the batter.
- Blend in the buttermilk, followed by the remainder of the dry ingredients.
- When they're almost incorporated, mix in the ginger. You'll have a thick, fragrant batter—take a beat to enjoy the aroma.
- Scrape it into the pan, nudging it into the corners and smoothing the top.
- Sprinkle over the sanding or turbinado sugar and then top with the pearl sugar, if you're using these (and I hope you do).
- Bake for 43 to 48 minutes (if you've used a springform, start checking after 40 minutes), or until the top of the gingerbread is uniformly puffed all the way to the middle, the cake pulls away from the sides of the pan with a gentle tug and, most important, a tester inserted into the center of the cake comes out clean.
- Transfer the skillet to a rack and let the cake cool until it's just warm or has reached room temperature before cutting. Serves: about 12

Recipe by: Dorie Greenspan, *Dorie's Anytime Cakes*, 2025, Harvest an imprint of HarperCollins.

Notes from Dorie: A word on the crystallized sugar: Like all dried fruit, crystallized ginger can harden, and hard fruit is unpleasant. To soften the ginger if it's tough, soak it in very hot water for a minute, then drain and pat dry.

A word on the topping: I'm crazy about the crunch you get when you double sugar under Swedish or pearl sugar. It's a wonderful touch, but an extra one—the cake is fine left plain or dusted with confectioners' sugar just before serving

Cook's Note: Dorie used a neutral oil, apple butter, more candied ginger, and regular whole wheat flour. For the original recipe, see **Dorie's Anytime Cakes**, 2025. We were gifted a jar of pumpkin butter and decided that it could be substituted for the apple butter. It was delicious.

About the Recipe: Our inspired gingerbread cake had a rich, spiced pumpkin taste that was slightly sweet and the perfect partner for a cup of tea or coffee. The extra crystallized ginger added a surprising zing that blended with the rich sweetness of molasses. Just adding a sprinkling of sugar

created a crisp topping that took gingerbread one level higher in flavor. For a country comfort cake, bake this in a cast-iron skillet rather than a 9-inch springform pan.

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