

*Yield: 1, 8-inch layer cake*

### Honey ginger cake:

1¼ cups vegetable oil  
¾ cup molasses  
½ cup honey  
1¼ cup packed brown sugar  
3 large eggs  
3 cups all-purpose flour  
1¼ tsp. baking soda  
¾ tsp. baking powder  
½ tsp. kosher salt  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
Pinch of nutmeg  
1 cup hot water



### Brown butter frosting:

1 cup unsalted butter, browned and cooled  
12 ounces cream cheese, softened  
7 cups confectioners' sugar  
¾ tsp. kosher salt

### Method:

1. Preheat oven to 350 F.
2. For the cake layers: In a large bowl, whisk the oil, molasses, honey, brown sugar, and eggs to combine.
3. Whisk in the flour, baking soda, baking powder, salt, ginger, cinnamon, and nutmeg. Whisk in the hot water.
4. Divide evenly between 3, 8-inch lined cake pans. Bake for 30-35 minutes or until a wooden pick inserted comes out clean or with a few moist crumbs.
5. Unmold onto a cooling rack and cool completely.
6. For the frosting: Beat the butter and cream cheese to combine. Beat in the confectioners' sugar and salt. Beat until light and fluffy.
7. Spread ¼ -inch of frosting on the first cake layer. Top and repeat with another layer, then top with the final layer. Chill until firm.
8. Trim to create a hat shape. Roll scraps to create the pom pom topper.
9. Use a piping bag to coat the cake and pom pom with frosting. Spread to smooth. Decorate with remaining frosting.