

HARIBO

Gingerbread Bear



What you need:

For the cake:

110 g granulated sugar | 110 g butter
 1 large egg , beaten | 280 g molasses
 140 g all-purpose flour | ½ teaspoon baking soda
 1 teaspoon ground cinnamon | 1 teaspoon ground ginger
 ½ teaspoon ground cloves | ½ teaspoon salt
 250 ml very hot water | Bananas for topping
 Fresh whipped cream for topping

For the vanilla cream sauce:

200 g granulated sugar | 110 g butter
 240 g heavy whipping cream | 2 teaspoons vanilla extract

Here's how it works:

1. Preheat oven to 180 °C
2. In a large mixing bowl cream together the sugar and butter until smooth and light.
3. Add the egg and molasses and mix well. In a separate bowl mix the dry ingredients together: flour, baking soda, cinnamon, ginger, cloves and salt.
4. Add dry ingredients to the wet mixture and stir to combine. Slowly pour in the hot water and stir until smooth (batter will be thin).
5. Pour batter into Goldbear baking mold and bake for 20-35 minutes or until a toothpick inserted in the center of the cake comes out clean.
6. While the cake is baking, you can prepare the vanilla cream sauce: add sugar, butter, cream and vanilla to a medium saucepan over medium heat. Cook, stirring occasionally, until butter has melted.
7. Bring mixture to a boil and boil, stirring frequently, for 3-5 minutes. Remove from heat.
8. Allow to cool for a few minutes before serving over cake.
9. Remove cake from oven and top with freshly sliced bananas, whipped cream, and vanilla cream sauce.
10. It's ready to enjoy! Merry Christmas to all!

