



Disneyland's

Soft Gingerbread Cake

Bear Country ~ Mile Long Bar September 1988

Preheat oven to 350 °F around the sides

Prepare a 9x13-inch baking pan with foil and non-stick spray

I was asked to come up with a “cake” like dessert for a location in Bear Country. I had to look at costs, ease of serving, and consumption. It had to fit on a smaller 4” plate, and the item had to retain freshness. A food test was conducted on two things I created: this one and a spicier version. The spicier cake may have been a bit too spicy for some guests. The testing took about five weeks in total, from conception to sales. The cake was sold for about three weeks before The Mile Long Bar was rebranded into something else; in fact, the entire land was changed to “Critter Country.”

1 cup	granulated sugar	2-1/2 cups	all-purpose flour
1/2 cup	canola oil	2 tsp	ground cinnamon
2 large	eggs	2 tsp	ground ginger
1 cup	molasses	1 tsp	baking soda
1 cup	water, boiling	1/2 tsp	salt

1. In a large bowl, combine sugar and oil until smooth. Add eggs and then the molasses.
2. Beating until everything is completely incorporated. Then, add the water and blend.
3. Add the flour, cinnamon, ginger, soda, and salt and beat until smooth.
4. Pour into prepared pan, smoothing to the sides. Bake in preheated oven until a tester comes out with just a few moist crumbs, about 45 minutes to an hour.
5. Serve with prepared whipped cream.

