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## ...While Visions of Ginger and Caramel Danced in Their Heads

By Susie Iventosch



Ginger cake with caramel sauce Photo: Susie Iventosch

It is Chow's delicious ginger cake, served with pumpkin ice cream and warm caramel sauce, that has recently been on readers' minds. Maybe it's the time of year, when sugar and spice add the perfect accent of warmth and holiday cheer!

"If we could get the recipe for the ginger cake with pumpkin ice cream at Chow, all would be right with the world," said Missy Schaez of Lafayette. "If you haven't had it, it is to die for!"

Schaez has lived in Lafayette since 2000, but, originally from the Midwest, she misses the fall season.

"The flavors of this ginger cake bring me right back there," she said. "I order it every time I dine at Chow and my family knows to watch me take the first bite as I'm truly in heaven!"

Alas, I fear the sleuth in me may be all washed up. Try as I might, I could not get this recipe from Chow. So, I turned to my kitchen in an attempt to forge a similar cake. This version calls for freshly minced ginger root in addition to a plethora of spices, and since I am not a gigantic molasses fan, mine has a bit less of that in the recipe. But, when served with homemade caramel sauce, Missy is right, ginger cake and caramel sauce are an amazing combination! I hope you enjoy it too.

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