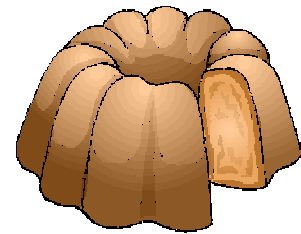<u>November 2012</u>

The Northeast is reeling under another storm blowing in - time to fire up the oven or fireplace and bake a batch of gingerbread to warm the tummy and the spirit!

The combination of flavors and texture in this cake makes it a favorite at our house and any event that I 'bake & take' a dessert. It is not too sweet, can stand on its own without frosting, with just a light dusting of powdered sugar or nothing at all.

This is a perfect recipe to get into the mood for the upcoming holidays and all the chaos that it brings - so bake up a batch, kick back with a hot cup of tea or coffee and enjoy!

Gingerbread Cake

2 C. all purpose flour   ½ tsp. baking powder
1 tsp. baking soda   1/4 tsp. salt
<u>1 tsp. each:</u>   ground cinnamon & ground ginger
<u>½ tsp. each:</u>   ground allspice & ground nutmeg & ground cloves

• Sift together dry ingredients; set aside

½ C. butter   1/2 C. brown sugar
1 egg, beaten well   ½ C. dark molasses
½ C. warm water   1 Tbsp. orange zest
1/4 C. finely chopped candied ginger *(optional)*   ¼ C. powdered sugar to garnish

• Preheat oven to 350°

• Cream butter until fluffy, add sugar and beat well. Add egg and molasses, beat 1 minute.

• Add flour mixture, alternating with water; mix together on low speed or stir together just until combined.

• Fold in Orange zest and candied ginger pieces

• Pour batter into a greased – 9" X 1" round cake pan (or small cake mold – 4 C). Bake in preheated oven for 35-45 min - (until top springs back when lightly pressed with finger – or cake tester comes out clean).

• Cool 5 min. in pan – then turn out onto a plate and cool completely. Sprinkle top with powdered sugar; serve warm or cold with vanilla sauce, lemon curd or butter; or just plain.