



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Gingerbread (from Claudia Fleming via Smitten Kitchen)

Please note that this cake is better if made a day in advance. After removing it from the pan, let it cool completely, then wrap it tightly in plastic wrap.

Cooks Illustrated recently published a recipe for gingerbread that's very similar to this, except they stir the batter a bit more to give it more structure, to avoid the sinking that's evident in the photo above.

1 cup oatmeal stout or Guinness Stout
1 cup dark molasses (not blackstrap)
½ teaspoon baking soda
2 cups (9.6 ounces) all-purpose flour
1½ teaspoons baking powder
2 tablespoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon freshly grated nutmeg
Pinch of ground cardamom
3 large eggs
1 cup (7 ounces) packed dark brown sugar
1 cup (7 ounces) granulated sugar
¾ cup vegetable oil
confectioners sugar for dusting
lightly sweetened whipped cream for serving (optional)

1. Preheat oven to 350°F. Generously butter a bundt pan and dust with flour, knocking out excess.
2. Bring the stout and molasses to a boil in a 2-quart saucepan and remove from heat. Whisk in baking soda; cool to room temperature.
3. Sift together the flour, baking powder, and spices in a large bowl. Whisk together the eggs and sugars in a separate bowl. Whisk the oil, then the molasses into the egg mixture. Add the egg mixture to the flour mixture; whisk until combined.
4. Pour the batter into the prepared pan and rap the pan sharply on counter to eliminate air bubbles. Bake in the middle of the oven until a tester comes out with just a few moist crumbs adhering, about 50 minutes. Cool cake in pan on a rack 5 minutes. Turn out onto rack and cool completely.
5. Serve cake, dusted with confectioners sugar, with whipped cream, if desired.