



Gingerbread Cake

A note on spices:

If you like a milder cake, use 1/4 tsp cloves, 1 tsp cinnamon and 1 tsp ginger.

If you like a spicier cake, use 3/4 tsp cloves, 2 tsp cinnamon and 2 tsp ginger.

In a large bowl, sift together the flours, spices and baking soda. Set aside. In a medium bowl, mix the butter, honey, egg and molasses, first with a spoon, then with an electric mixer on low until well blended.

Heat the water in the microwave for about 1 1/2 to 2 minutes until hot but not boiling. Add about 1/3 of the water to the flour mixture and stir well, next add half the molasses mixture, then another 1/3 of water, the remainder of the molasses and the last 1/3 of the water, stirring well after each addition. Once blended, whisk to ensure all lumps are out. Batter will be very soupy.

Pour the batter into a well greased and lightly floured 13x9 baking pan. Bake at 350° for 30 minutes or until a toothpick inserted in the center comes out clean.

I find this cake extra delicious when served slightly warm, so if you are not serving it right after baking, keep it stored in airtight container and heat individual servings for 15 - 20 seconds in the microwave.

Enjoy plain or garnish with whip cream, ice cream or my Lemon Yogurt Frosting - enjoy!

INGREDIENTS

1/2 cup butter, very soft

1/2 cup honey

1 egg, beaten

1 cup unsulphured molasses

1 1/2 cups unbleached white flour

1 cup whole wheat pastry flour

1/2 tsp ground cloves

1 1/2 tsp cinnamon

1 1/2 tsp ground ginger

1 cup hot water

1 1/2 tsp baking soda