

Ginger Cake

Servings: 8

Source: Daniel Pullen via New Joy of Cooking, November, 1999

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: ginger-cake-spiced.md)

Ingredients

- 1½ cups Flour
- 1 teaspoon Baking Soda
- ¼ teaspoon Salt
- ½ cup Packed Light or Dark Brown Sugar, or a mix of both
- ¼ cup Light Molasses
- ¼ cup Dark Corn Syrup, Golden Syrup, Honey, or Light Molasses
- 1 Large Egg
- ½ cup Finely Minced or Grated Ginger
- 8 tablespoons Butter
- ½ cup Water

Method

Preheat the oven to 350°F. Grease and flour one 9 x 9 pan or line the bottom with waxed or parchment paper.

Whisk together the flour, baking soda, and salt in a separate bowl and set aside.

Whisk together in a large bowl the brown sugar, molasses, corn syrup and 1 large egg. Whisk in the ginger.

Combine the butter and water in a saucepan and heat until butter is melted. Whisk butter mix into molasses mixture.

Stir in flour mixture just until smooth. Scrape the batter into pan. Bake until toothpick inserted in center comes out clean, 25-30 minutes or so.

Let cool in pan on rack for 10 minutes. Slide a thin knife around cake to detach from pan. Invert cake and peel off paper liner, if using. Let cool right side up on rack.

Notes

Daniel used all molasses, ½ c. total.