

# Classic Gingerbread

Cook's Illustrated website



- 3/4 cup Guinness stout
- 1/2 teaspoon baking soda
- 2/3 cup mild molasses
- 3/4 cup light brown sugar (5 1/4 ounces) packed
- 1/4 cup granulated sugar (1 3/4 ounces)
- 1 1/2 cups all-purpose flour (7 1/2 ounces) plus extra for dusting pan
- 2 tablespoons ground ginger (or less if you're sensitive to the heat)
- 1/2 teaspoon baking powder
- 1/2 teaspoon table salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon black pepper, finely ground
- 2 large eggs
- 1/3 cup vegetable oil
- 1 tablespoon fresh ginger, finely grated

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 10

*This cake packs potent yet well-balanced, fragrant, spicy heat. If you are particularly sensitive to spice, you can decrease the amount of dried ginger to 1 tablespoon. Guinness is the test kitchen's favorite brand of stout. Avoid opening the oven door until the minimum baking time has elapsed. If your cake pan has thin walls, you might want to wrap it with premade cake strips or make your own from cheesecloth and foil. This extra insulation will help ensure that the edges of the cake don't overbake. Serve the gingerbread plain or with lightly sweetened whipped cream. Leftovers can be wrapped in plastic wrap and stored at room temperature for 2 days.*

1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease and flour 8-inch square baking pan.
2. Bring stout to boil in medium saucepan over medium heat, stirring occasionally. Remove from heat and stir in baking soda (mixture will foam vigorously). When foaming subsides, stir in molasses, brown sugar, and granulated sugar until dissolved; set mixture aside. Whisk flour, ground ginger, baking powder, salt, cinnamon, and pepper together in large bowl; set aside.
3. Transfer stout mixture to large bowl. Whisk in eggs, oil, and grated ginger until combined. Whisk wet mixture into flour mixture in thirds, stirring vigorously until completely smooth after each addition.
4. Transfer batter to prepared pan and gently tap pan against counter 3 or 4 times to dislodge any large air bubbles. Bake until top of cake is just firm to touch and toothpick inserted into center comes out clean, 35 to 45 minutes. Cool cake in pan on wire rack, about 1 1/2 hours. Cut into squares and serve warm or at room temperature.

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Per Serving (excluding unknown items): 270 Calories; 9g Fat (28.0% calories from fat); 3g Protein; 46g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 231mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat; 2 Other Carbohydrates.