

Ginger Spice Cake with Dried Cherries

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1/2 cup unsalted butter, room temperature, plus more for pan

1/2 cup dark brown sugar

3 large eggs

2 1/2 cups all-purpose flour, plus more for the pan

1 cup light molasses

1 cup dried tart cherries, finely chopped

1/2 cup crystallized ginger, finely chopped

1 tablespoon fresh ginger, peeled, finely minced

1 tablespoon Dijon mustard

1 cup espresso coffee, hot (I used decaf)

1 tablespoon ground ginger

2 teaspoons baking soda

1 1/2 teaspoons kosher salt

1 teaspoon ground allspice

1 teaspoon ground cinnamon

1/2 teaspoon freshly ground black pepper

CHOCOLATE ICING: (optional)

1/2 cup heavy cream

2 tablespoons espresso coffee, hot, or strong coffee

8 ounces semisweet chocolate, or bittersweet

Per Serving (excluding unknown items): 483 Calories; 19g

Fat (33.7% calories from fat); 6g Protein; 77g

Carbohydrate; 2g Dietary Fiber; 87mg Cholesterol; 508mg

Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat;

0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 3

Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Preheat oven to 350°. Butter Bundt pan. Dust pan with flour, tapping out excess. Combine cherries, crystallized ginger, grated ginger, and Dijon mustard in a medium bowl. Pour espresso over cherry mixture and set aside. In a medium bowl whisk 2 1/2 cups flour, ground ginger, baking soda, salt, allspice, cinnamon, and pepper.

2. Using an electric mixer on medium speed, beat 1/2 cup butter in a large bowl until light and fluffy, about 2 minutes. Add brown sugar and beat for 2 minutes. Beat in eggs one at a time, then beat in molasses.

3. Strain cherry mixture into a small bowl, reserving soaking liquid. Add dry ingredients to butter mixture in 3 additions, alternately with soaking liquid in 2 additions, beating to blend between additions. Fold in drained cherry mixture. Scrape batter into prepared pan.

4. Bake until top of cake springs back when lightly pressed in the middle, about 1 hour. Let cool in pan on a wire rack. **DO AHEAD:** Can be made 2 days ahead. Store airtight at room temperature.

5. Remove cake from pan. May be served as is, or with icing. Or serve with whipped cream or vanilla ice cream.

6. Spoon chocolate Icing over cake, if using, allowing it to drip down sides. Cut cake into wedges to serve.

7. **ICING:** Heat cream in a small heavy saucepan over medium heat until tiny bubbles form around the edges of pan. Stir in hot espresso. Place chopped chocolate in a medium bowl. Add hot cream mixture; let stand for 1 minute, then stir until icing is melted and smooth. **DO AHEAD:** Icing can be made 3 days ahead. Let cool completely at room temperature, then cover and chill. Rewarm icing slightly before using.