
Laurie Colwin's Damp Gingerbread

Laurie Colwin (deceased), writer, cookbook author



Servings: 10

1. Heat the oven to 350° F. Butter a 9-inch round pan (2 inches deep) and line the bottom with parchment paper. In a small saucepan, melt the butter with the Lyle's Golden Syrup.
2. Into a bowl, sift the flour, salt, baking soda, ground ginger, ground cloves, and cinnamon. Pour the syrup and melted butter onto the dry ingredients and mix well. Add the egg and the milk and beat well. The batter will be very liquidy, not to worry.
3. Pour the batter into the prepared pan and bake for about 50 to 55 minutes. The middle should be just set, with the edge pulling away from the pan, and a tester will bring out a few crumbs. Cool the cake in the pan for 10 minutes before turning out. (Serve with sweetened whipped cream.)

- 9 tablespoons butter
- 1 1/2 cups Lyle's Golden Syrup (12 ounces)
- 2 cups all-purpose flour, plus 2 tablespoons
- 1/2 teaspoon salt
- 1 3/4 teaspoons baking soda
- 1 tablespoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground cinnamon
- 1 egg
- 1 cup milk

Per Serving (excluding unknown items): 322 Calories; 12g Fat (33.5% calories from fat); 4g Protein; 49g Carbohydrate; 1g Dietary Fiber; 52mg Cholesterol; 452mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat.

Carolyn T's Blog: tastingspoons.com