

Gingerbread Pudding Cake

Tarla Fallgatter, cooking instructor



Servings: 8

1. Preheat oven to 350. Butter an 8x8x2 glass baking dish, or other high sided casserole dish of similar size.
2. Mix dry ingredients together. Beat butter and sugar in a food processor, then add egg. Add molasses and 1/2 cup water and pulse in. Pulse in dry ingredients just to blend. Transfer mixture to the buttered baking dish and sprinkle top with brown sugar.
3. Melt the 5 T. butter in a saucepan and add the 1 1/2 cups hot water and bring to a boil. Cool just slightly. Carefully pour this mixture over the cake batter.
4. Bake until the gingerbread is cracked on top and a toothpick inserted into the center comes out clean, about 45 minutes. Do NOT overbake. Allow to cool for 15-20 minutes, then scoop warm pudding cake, with the sauce it makes, into shallow bowls and serve with whipped cream.

CAKE BATTER:

- 1 1/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 3/4 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 ounces unsalted butter, room temperature
- 1/4 cup sugar
- 1 large egg
- 1/2 cup molasses, mild
- 1/2 cup water
- 3/4 cup brown sugar, packed

WATER MIXTURE TO POUR ON TOP:

- 1 1/2 cups hot water
- 5 tablespoons butter, melted

TOPPING:

- 1 cup heavy cream, whipped, with sugar and vanilla to taste

Per Serving (excluding unknown items): 431 Calories; 25g Fat (51.0% calories from fat); 4g Protein; 50g Carbohydrate; 1g Dietary Fiber; 102mg Cholesterol; 294mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 5 Fat; 2 Other Carbohydrates.

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