

Warm Honey Gingerbread

A Year at Oak Cottage (blog), 2008



- 2 cups all-purpose flour
- 1/4 tsp baking soda
- 1 1/2 tsp baking powder
- 1/2 tsp salt, or to taste
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/8 tsp freshly ground nutmeg
- 1/2 cup butter, softened
- 1/2 cup light brown sugar, or Muscovado
- 2 large eggs, at room temperature
- 3/4 cup honey
- 1/2 cup boiling water

Serving Ideas: The leftovers are lovely warmed up and sliced, and then spread with some butter and ginger preserves for breakfast the next day. Deeee-licious!!

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

Servings: 15

This delicious gingerbread is moist and full of the lovely spicy flavors of ginger, cinnamon, cloves and nutmeg. It smells so wonderful when it's baking it's all you can do to wait for it to finish before you tuck into it. Be sure to beat the eggs until they are almost as thick as whipped cream before you add them to the rest of the batter. This is the secret to it's wonderful texture.

1. Pre-heat the oven to 180°C/350°F. Butter a 9 by 13 inch nonstick baking pan and set it aside.
2. Sift the flour, baking soda, baking powder, salt, ginger, cinnamon, cloves and nutmeg together into a bowl. Set aside.
3. Put the butter into a large bowl and cream it until it is light and lemon colored. Add the brown sugar gradually, creaming it in after each addition until it is light and fluffy.
4. Break the eggs into a separate bowl and beat them with an electric whisk until they are almost the texture of whipped cream. Make sure your eggs are at room temperature as it will not take as long.
5. Add the eggs to the butter/sugar mixture in three parts, beating it well after each addition until it is well blended together. Add a fourth of the flour mixture, beating it in until well blended. Beat in the honey until it is smooth. Beat in the remaining dry ingredients and finally add the boiling water, stirring until smooth.
6. Pour the batter into the prepared pan and bake in the pre-heated oven for 25 to 30 minutes, until well risen and a toothpick inserted in the centre comes out clean. Serve warm, cut into squares with some sauce and whipped cream if desired, or a nice scoop of vanilla ice cream

Per Serving (excluding unknown items): 196 Calories; 7g Fat (31.3% calories from fat); 3g Protein; 32g Carbohydrate; 1g Dietary Fiber; 45mg Cholesterol; 216mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.