



FCC Canyon Recipe Corner

Gingerbread Pudding Cake

8 servings

This unusually moist pudding-and-cake hybrid oozes intense, sticky syrup that's perfectly balanced by a dollop of whipped cream on the side.

1-1/4 cups all purpose flour
temp

1 tsp ground ginger

3/4 tsp baking soda

1/2 tsp ground cinnamon
molasses

1/4 tsp ground nutmeg

1/4 tsp allspice

1/4 tsp ground cloves

1/4 tsp salt

Whipped Cream

1/4 cup unsalted butter, room

1/4 cup sugar

2 Tbl beaten egg (from 1 egg)

1/2 cup mild-flavored (light)

1/2 cup water

3/4 cup (packed) brown sugar

1-1/2 cups hot water

5 Tbl unsalted butter, melted

Preheat oven to 350°F. Butter 8x8x2-inch glass baking dish. Whisk flour, ginger, baking soda, cinnamon, nutmeg, allspice, cloves, and salt in medium bowl. Using electric mixer, beat 1/4 cup butter and 1/4 cup sugar in a large bowl until blended.

Beat in egg. Stir molasses and 1/2 cup water in 1-cup glass measuring cup. Add flour mixture to butter mixture in 3 additions alternately with molasses mixture, beating to blend between additions. Transfer to prepared dish. Sprinkle brown sugar over top.

Stir 1-1/2 cups hot water and melted butter in 2-cup glass measuring cup. Carefully pour over top of batter (there will be lots of liquid on top of the cake). Bake until gingerbread is cracked on top and toothpick inserted in center comes out clean, about 45 minutes. Scoop warm pudding cake into shallow bowls. Serve with whipped cream.

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