
Guinness Stout Ginger Cake

Rich, dark cake suitable for a breakfast or dessert

This is not a sweet cake, would probably taste good served with lemon sauce, marmalade, ice cream or whipped topping. Golden currants and grated lemon rind might be added if desired.

| Quantity | Ingredients | Preparation Notes |
|----------------|---------------------------------|--|
| 1 C | Guinness Stout | ✿ Preheat oven to 350 degrees |
| 1 C | Molasses | ✿ Prepare 6 C Bundt pan (butter and flour) May use loaf pans but will need two. |
| 1/ Tbsp | Baking Soda | ✿ In a large saucepan over high heat, combine molasses and stout and bring to a boil. |
| 3 Lg | Eggs | ✿ Remove from heat and add baking soda - This will have a high head as the foam rises. |
| 1/2 C | Sugar | ✿ Allow foam to cool and dissipate |
| 1/2 C | Brown Sugar, packed | ✿ In a bowl, whisk eggs and sugars then add oil and whisk again |
| 3/4 C | Vegetable Oil | ✿ Put dry ingredients together in a separate bowl and mix together |
| 2 - | Flour | ✿ Combine stout and egg mixtures |
| 2 1/2 C | | ✿ Add to flour mixture slowly and whisk to mix |
| 2 Tbsp | Ground Ginger | ✿ Add fresh ginger (currants and lemon rind if desired) |
| 1 1/2 tsp | Baking Powder | ✿ Bake at 350 degrees for 1 hour until top springs back when gently pressed and tester comes out clean. Do not open oven until cake is almost done to prevent falling. |
| 3/4 tsp | Cinnamon | ✿ Cool on a wire rack |
| 1/4 tsp | Ground Cloves | |
| 1/4 tsp | Grated Nutmeg | |
| 1/8 tsp | Ground Cardamon | |
| 1 - 1 1/2 Tbsp | Grated, peeled fresh Gingerroot | |