

## **Gingerbread Loaf Cake**

**Serves 12**

### **Ingredients:**

8 Tbsp unsalted butter, room temp

2 1/2 cups all-purpose flour

1 cup boiling water

2 tsp baking soda

1 Tbsp ground ginger

1 Tbsp ground cinnamon

1 tsp ground cloves

1 tsp ground nutmeg

1/2 tsp salt

2 tsp baking powder

2/3 cup dark-brown sugar

1 cup uncultured molasses

1 Tbsp freshly grated ginger

2 large eggs

Demerara sugar for sprinkling on top

### **Step 1:**

Preheat oven to 350°F and prepare your 9x13-inch cake pan by coating the inside with butter and dust with flour or line with parchment.

### **Step 2:**

Boil water and pour 1 cup of it into a medium bowl and add baking soda. It will bubble up, so choose a bowl that's a little bigger than what you think you'll need. Set aside.

### **Step 3:**

In a separate bowl, whisk together flour, spices, salt, and baking powder. Set aside.

**Step 4:**

Cream together butter and brown sugar with an electric mixer or stand mixer with the paddle attachment. Cream until light and fluffy. Beat in molasses, grated ginger, baking soda mixture, and eggs.

**Step 5:**

Add in flour and mix on low just until fully combined. Pour batter into prepared pan and sprinkle generously with Demerara sugar. Place in the oven, on the center rack and bake for 30-35 minutes. Once baked, allow to cool. This would also be great served warm with vanilla ice cream. Enjoy!