# Marrow's Ginger Stout Cake

This is a delicious dense gingerbread.  Make sure to use a good stout.  I actually used Trader Joes Vintage 2013 Dark Ale brewed with spices.  It was delicious.  One warning is to be sure to butter the pan well before coating with sugar.  It was a tiny bit stubborn for me to get out of the pan and it was because there was not enough butter.

I think the difference between a good cake and a great cake is the quality of the ingredients.  I used flour, molasses and eggs from East Rivendell Farm and they made a wonderful cake!

2 tablespoons unsalted butter, at room temperature
125 grams raw (Demerara) sugar (1/2 cup)
1 cup stout
1 cup molasses
1/2 teaspoon baking soda
340 grams all-purpose flour (2 cups)
1 tablespoon ground ginger
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon freshly ground black pepper
1/4 teaspoon allspice
1/4 teaspoon fine sea salt
3 tablespoons grated fresh ginger
3 large eggs, at room temperature
1 teaspoon vanilla extract
210 grams dark brown sugar, lightly packed (1 cup)
200 grams granulated sugar (1 cup)
3/4 cup safflower oil
PREPARATION

1.

Heat oven to 350 degrees. Grease a Bundt pan well with the softened butter. Coat the entire pan with raw sugar so that it sticks to the butter. Turn the pan over to dump out any excess sugar.

2.

Add the stout and molasses to a medium saucepan and bring to a simmer. Remove from the heat. Carefully whisk in the baking soda and let cool to room temperature. Be careful as the stout mixture will bubble up.

3.

Sift together the flour, ground spices, pepper and salt. Set aside.

4.

In the bowl of an electric mixer fitted with the whisk attachment, mix the fresh ginger, eggs, vanilla extract, dark brown sugar, and granulated sugar on medium speed for five minutes.

5.

Turn the mixer down to low speed and add the oil. Mix for another 5 minutes. Slowly add the stout mixture and mix for another 5 minutes.

6.

Carefully add the dry ingredients in two parts, mixing well in between each addition.

7.

Pour the batter into the prepared pan. Bake for 55 to 65 minutes, or until a cake tester comes out clean. Let the cake cool for 15 minutes and then flip upside down to release while still warm. Let cool completely.

YIELD 12 servings


Source:  NY Times