

Gingerbread Bundt

Ingredients

1 c Guinness
1 c Molasses
1/2 t Baking Soda
2 c Flour
1 1/2 t Baking Powder
2 T Ground Ginger
1 t Ground Cinnamon
1/4 t Ground Cloves
1/4 t Ground Nutmeg
0 pn Cardamom
3 Eggs
1 c Dark Brown Sugar
1 c Sugar
3/4 c Vegetable Oil
1 T Powdered Sugar

Instructions

- 1.Preheat oven to 350°F. Generously butter bundt pan and dust with flour, knocking out excess.
- 2.Bring Guinness and molasses to a boil in a large saucepan and remove from heat. Whisk in baking soda, then cool to room temperature.
- 3.Sift together flour, baking powder, ginger, cinnamon, cloves, nutmeg, and cardamom in a large bowl.
- 4.In a medium bowl whisk together eggs, brown sugar and sugar. Whisk in oil, then molasses mixture. Add to flour mixture and whisk until just combined.
- 5.Pour batter into bundt pan and rap pan sharply on counter to eliminate air bubbles. Bake in middle of oven until a tester comes out with just a few moist crumbs adhering, about 50 minutes.

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6. Cool cake in pan on a rack 5 minutes. Turn out onto rack and cool completely. Serve cake, dusted with powdered sugar.