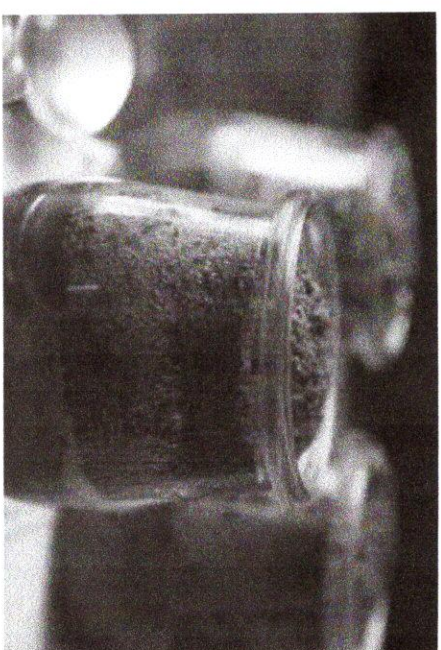




Gingerbread Pudding Cake

Spicy and moist, this enduring favorite is made even better with its own comforting layer of pudding. Don't forget a scoop of vanilla ice cream to take it over the top.

PREP	BAKE	TOTAL	YIELD
20 mins	25 mins	45 mins	8 servings



Ingredients

Cake

- 1 1/4 cups (150g) King Arthur Unbleached All-Purpose Flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 cup (170g) molasses
- 1/2 cup (113g) milk, at room temperature
- 1 large egg, at room temperature
- 4 tablespoons (57g) unsalted butter, at room temperature, at least 65°F
- 1/4 cup (50g) granulated sugar

Pudding

- 1 cup (213g) light brown sugar, packed
- 4 teaspoons cornstarch
- 1 1/4 cups (283g) water, hot

Instructions

- 1 Preheat the oven to 350°F. Butter an 8" square pan, or eight 8-ounce ramekins.
- 2 For the cake: Combine the flour, baking soda, ginger, cinnamon, nutmeg, and salt in a medium bowl. Set aside.
- 3 In a small bowl mix the molasses, milk, and egg. Set aside.
- 4 In a mixing bowl, cream the butter and sugar together. Add the flour and molasses mixtures by turns, beating on low speed, just until blended. Scrape the sides and bottom of the bowl as needed.
- 5 Pour the batter into the prepared pan. If using ramekins, place them on a parchment-lined baking sheet and portion a heaping 1/4-cup of batter into each one.
- 6 For the pudding: Mix the brown sugar and cornstarch together. Heat the water and butter together just until the butter melts; gradually stir this into the brown sugar mixture.
- 7 Pour the pudding mixture slowly over the batter in the 8" pan. If using ramekins, scoop a scant 1/4 cup of the pudding mixture over each of the filled ramekins.
- 8 Bake for 25 to 28 minutes for either size, or until a toothpick inserted in the center of the cake on top comes out clean. Remove from the oven and serve warm.