Dark Sticky Gingerbread

Although molasses has been around for over 3000 years, it was only found in Ireland at the beginning of the 18th century when it was brought to Ireland from the America's. Molasses gives this cake its deep dark color and ginger the rich spicy flavor.

Prep: 25 min   **Cook:** 35min   **Total:** 1 hr   **Yield:** 8 Slices   **Oven:** 325°

Ingredients

Cake
3T Butter
3oz corn syrup
2oz dark molasses
1C White flour
1/4c self-rising flour
1t baking soda
1t heaped ground ginger
1t fresh grated ginger
1t fresh grated nutmeg
1t fresh grated black pepper
3/4c white sugar
pinch of salt
1/2c milk
1 beaten egg
2oz crystalized ginger, finely
    chopped

Syrup
3oz white sugar
3oz water
1t finely grated fresh ginger

Topping (Optional)
1cup (just shy) confectioner
    sugar, sifted
Juice of 1/2 lemon

Directions

- Preheat oven to 325°. Line a loaf pan with parchment paper.

- Heat butter, corn syrup and molasses in sauce pan on low until combined. Set aside.

- Sift both flours, baking soda, spices and pepper into a large bowl. Stir in sugar and salt.

- Add milk and egg to dry ingredients, mix until smooth.

- Gradually add the melted butter mixture, mix until well incorporated.

- Fold in chopped ginger.

- Pour into prepared loaf pan and bake for 50-55 minutes; should be firm to the touch and a toothpick inserted in the middle comes out clean.

- When loaf has baked for 40 minutes, make the syrup: Combine all ingredients in saucepan and simmer for 10 minutes.

- Remove loaf from oven and prick all over with a fine skewer.

- Pour the hot syrup over the loaf and set the loaf tin to cool completely on a wire rack.

- Optional: If making topping, mix confectioner sugar and lemon juice until smooth and desired thickness. Pour or spread over ginger loaf.