

Gingerbread cake

INGREDIENTS

* 1¾ cups all-purpose flour, spooned into measuring cup and leveled-off with back edge of knife
* 1 teaspoon baking soda
* ½ teaspoon salt
* 2 teaspoons ground ginger
* 1 teaspoon ground cinnamon
* ¼ teaspoon ground cloves
* 4 tablespoons unsalted butter, melted
* ⅔ cup packed dark brown sugar
* ⅔ cup  molasses
* ⅔ cup boiling water
* 1 large egg

INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 9-in square pan with butter and lightly coat with flour.
2. In a medium bowl, whisk together flour, baking soda, salt, ginger, cinnamon and cloves. Set aside.
3. In a large bowl, whisk together the melted butter, brown sugar, molasses, and boiling water. When the mixture is lukewarm, whisk in the egg.
4. Add the dry ingredients to the wet ingredients and whisk until just combined and there are no more lumps. Pour the batter into the prepared pan and bake for about 35 minutes, or until the edges look dark and the middle feels firm to the touch. Set the pan on a rack to cool slightly, then cut into squares and serve.