



Gingerbread with Lemon Glaze

serves 8-10

- 2 cups all-purpose flour (gluten-free mix is fine)
- 1 tablespoon unsweetened cocoa powder
- 2 1/4 teaspoons baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon nutmeg, preferably freshly grated
- 1/2 teaspoon ground allspice
- 1 tablespoon ground ginger
- 3/4 teaspoon sea salt
- 1 packed cup dark muscovado sugar
- 3 tablespoons turbinado sugar
- 2 1/2 tablespoons finely grated fresh ginger
- 3 tablespoons minced crystallized ginger
- grated zest of 2 lemons
- 1/2 cup grape seed or other neutral oil
- 1 large egg
- 3/4 cup chocolate stout
- 3/4 cup molasses (not blackstrap)
- 1 cup brewed espresso
- 3/4 teaspoon baking soda
- butter or oil, for greasing
- 1 cup confectioners' sugar
- 1 teaspoon freshly ground black pepper
- 2 tablespoons fresh lemon juice

Preheat oven to 375°. Butter an 8-inch springform cake pan and line bottom with

parchment paper. Alternatively, you may use a bundt pan, well buttered.

In a bowl, whisk flour, cocoa, baking powder, cinnamon, nutmeg, allspice, ground ginger and 1/2 teaspoon of the salt. Set aside. In a large bowl combine brown and turbinado sugars, fresh and crystallized ginger, zest of 1 lemon and oil. Beat in egg.

Place beer, molasses and coffee in a deep pot. Bring to a boil. Remove from heat and stir in baking soda. Mixture will bubble up. Allow to cool 5 minutes.

Whisk flour mixture alternately with beer mixture into brown sugar mixture, in 3 increments. Pour batter into pan and bake 40 minutes without opening oven. Give pan a 180-degree turn and bake another 15 minutes, until cake is springy and a toothpick comes out clean. Cool on a rack. Once cool, remove sides of pan, invert briefly to remove bottom of pan and paper and set upright on a plate. If using bundt pan, cool completely on a rack, then invert on a plate.

In a small bowl, whisk confectioners' sugar with remaining zest of 1 lemon, remaining 1/4 teaspoon salt, pepper and lemon juice. Drizzle over top of cake, allowing glaze to drip down the sides.

Cake may be stored well wrapped or in an airtight container, outside the refrigerator but in a cool spot, for 3 days.