



Gingerbread with Stout

 Vegetarian

READY IN



120 min.

SERVINGS



10

CALORIES



508 kcal

SIDE DISH

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 0.3 cup t brown sugar dark packed
- 1 large egg yolk
- 2 large eggs
- 2.5 cups flour all-purpose plus more for coating the pan
- 2 teaspoons ground cinnamon
- 1 tablespoon ground ginger

- 1 cup brown sugar light packed
- 1 cup blackstrap molasses light (not blackstrap)
- 0.5 teaspoon salt fine
- 0.8 cup porter
- 1 cup butter unsalted plus more for coating the pan at room temperature (2 sticks)

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- blender
- hand mixer
- kugelhopf pan

Directions

- Let the stout stand for a full hour at room temperature, stirring occasionally, to allow it to go flat.
- Heat the oven to 350°F (325°F if you are using a dark-cast metal pan) and arrange a rack in the middle. Coat a 12-cup tube pan or Bundt cake pan with butter and then dust with flour, tapping out the excess; set aside.
- Place the flour, spices, baking powder, baking soda, and salt in a large bowl and whisk to combine; set aside.
- Place the butter and sugars in the bowl of an electric mixer fitted with a paddle attachment. Beat on medium speed until light and fluffy, scraping down the sides of the bowl as needed, about 3 minutes. With the mixer still on medium speed, add the eggs and egg yolk and beat until combined, about 30 seconds.
- Add the molasses and beat on low speed until just combined. On low speed, add the flour mixture in three additions, alternating with the stout, and mixing for 30 seconds on medium speed after each addition. After the last addition, beat on low speed until just evenly

incorporated, about 1 minute. Do not overmix. Scrape the batter into the prepared pan and smooth the top.

- Bake until the top springs back when touched and a cake tester inserted into the center comes out clean, about 50 to 60 minutes.
- Place the cake in the pan on a wire rack for 15 minutes. Invert onto the rack to finish cooling completely.
- Transfer to a serving platter, dust with powdered sugar, and serve with Orange Hard Sauce, if desired.

Nutrition Facts



PROTEIN 3.99% **FAT 35.48%** **CARBS 60.53%**

Properties

Glycemic Index: 21.6, Glycemic Load: 28.49, Inflammation Score: -7, Nutrition Score: 12.620434803321%

Nutrients (% of daily need)

Calories: 507.57kcal (25.38%), Fat: 20.18g (31.05%), Saturated Fat: 12.2g (76.28%), Carbohydrates: 77.47g (25.82%), Net Carbohydrates: 76.35g (27.76%), Sugar: 52.02g (57.8%), Cholesterol: 104.36mg (34.79%), Sodium: 273.08mg (11.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.1g (10.2%), Manganese: 0.99mg (49.39%), Selenium: 21.46µg (30.66%), Magnesium: 94.12mg (23.53%), Iron: 3.66mg (20.34%), Vitamin B1: 0.27mg (17.84%), Potassium: 591.6mg (16.9%), Folate: 65.41µg (16.35%), Calcium: 149.74mg (14.97%), Vitamin B6: 0.28mg (13.91%), Vitamin A: 647.12IU (12.94%), Vitamin B2: 0.22mg (12.85%), Copper: 0.24mg (11.9%), Vitamin B3: 2.26mg (11.3%), Phosphorus: 91.42mg (9.14%), Vitamin B5: 0.68mg (6.77%), Vitamin E: 0.7mg (4.69%), Fiber: 1.13g (4.51%), Vitamin D: 0.63µg (4.22%), Zinc: 0.54mg (3.59%), Vitamin B12: 0.16µg (2.68%), Vitamin K: 1.85µg (1.77%)