

Simple Gingerbread Cake



Ingredients:

- 1/2 cup granulated sugar
- 1/2 cup butter, softened
- 1 large egg
- 1 cup unsulphured molasses
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 cup very hot water

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
2. In a large bowl, cream together the sugar and butter until light and fluffy. Beat in the egg and molasses until well combined.
3. In a separate bowl, whisk together the flour, baking soda, spices, and salt. Add the dry ingredients to the wet ingredients in batches, alternating with the hot water, and mix until just combined. Do not overmix.
4. Pour the batter into the prepared pan and bake for 20-35 minutes, or until a toothpick inserted into the center comes out clean.
5. Let the cake cool in the pan for a few minutes before transferring to a wire rack to cool completely.