

## Guinness Gingerbread Bundt Cake

### Ingredients

For the gingerbread:

- 1 cup Guinness stout
- 1 cup molasses (not blackstrap)
- $\frac{3}{4}$  cup firmly packed dark brown sugar
- $\frac{3}{4}$  cup canola oil
- 3 large eggs, beaten
- 2 tablespoons peeled and grated fresh ginger
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon baking soda
- 2 tablespoons ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon freshly grated nutmeg
- $\frac{1}{4}$  teaspoon ground white pepper
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  cup chopped crystallized ginger



For the drizzle:

- 4 tablespoons ( $\frac{1}{2}$ stick) unsalted butter
- $\frac{3}{4}$  cup firmly packed dark brown sugar
- $\frac{3}{4}$  cup heavy cream
- 2 teaspoons pure vanilla extract
- $\frac{1}{2}$  teaspoon kosher salt

### Instructions

1. Preheat the oven to 350°F (180°C). Grease a 9-inch Bundt pan. Place the pan on a rimmed baking sheet.
2. In a bowl, whisk together the Guinness, molasses, brown sugar, oil, eggs, and fresh ginger. In a large bowl, sift together the flour, baking powder, baking soda, ground ginger, cinnamon, nutmeg, pepper, and salt. Add the wet ingredients along with the crystallized ginger to the dry ingredients and stir just until combined.
3. Pour the batter into the prepared pan and bake until a toothpick inserted into the center comes out clean, about 45 minutes. Let cool for about 10 minutes, then invert the cake onto a serving plate .
4. Meanwhile, to make the drizzle, in a saucepan, melt the butter over medium heat. Add the brown sugar and cream. Stir with a whisk until the sauce bubbles and gets sticky, about 5 minutes. Stir in the vanilla and salt. Drizzle the cake generously with the caramel sauce and serve.

Source: Nadia Sas, Reporting

