

Chocolate Gingerbread Cake

Talena Winters

1 c. butter, softened, divided
1 ¼ c. unpacked whole sugar
1/3 c. molasses
3 eggs
4 1-oz. squares semisweet
chocolate
2 c. pureed cooked pumpkin (or 1
14-oz. can)

1 tsp. vanilla extract
1 tbsp. ground ginger
2 tsp. ground cinnamon
½ tsp. ground nutmeg
2 c. unbleached flour
2 tsp. baking soda
¼ tsp. sea salt, ground fine
icing sugar

1. Preheat oven to 375°F. Spray or brush a large Bundt pan with olive oil.
2. In large mixing bowl, cream $\frac{3}{4}$ cup butter and sugar. Mix in molasses and then add eggs one at a time, mixing well.
3. Melt remaining butter with chocolate; stir until smooth. Cool slightly. Blend chocolate mixture, pumpkin, and vanilla into the creamed mixture.
4. Combine flour, spices, baking soda and salt; add to the creamed mixture and mix well.
5. Pour into a Bundt pan. Bake for 45-55 minutes or until a toothpick inserted near the middle comes out clean.
6. Cool in pan for 5-10 minutes before inverting on a cake plate and removing pan. Let cool completely, then dust with icing sugar; serve with a dollop of whipped cream or ice cream.

Note: For a more subtle flavour, the molasses can be left out and the sugar increased to 1 $\frac{1}{2}$ cups.