



Stout Gingerbread

Chef Tim Hill
CENTER Banquet Kitchen

1	cup	Stout Beer
1	cup	Molasses
1/2	Tbs	Baking Soda
3	lg	Eggs
1/2	cup	Sugar
1/2	cup	Brown sugar, firmly packed
3/4	cup	Canola Oil
2	cups	Flour, all-purpose
	pinch	Kosher Salt
2	Tbs	Ginger, ground
1 1/2	tsp	Baking Powder
3/4	tsp	Cinnamon, ground
1/4	tsp	Cloves, ground
1/4	tsp	Nutmeg, fresh-grated
1/8	tsp	Cardamom
	pinch	White Pepper (optional, but Chef Julie pinches!)
1	Tbs	Gingerroot, fresh, peeled and grated
1/4	cup	Ginger, candied, chopped

Instructions follow next page

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continued

Preheat oven to 325-350° F. Thoroughly grease and flour the pans. In a large skillet over high heat, combine the stout and molasses and bring to a boil. Turn off the heat and whisk in the baking soda. Allow to sit and cool until the foam dissipates.

Meanwhile, in a bowl, whisk together the eggs and both sugars. Whisk in the oil. In a separate bowl, whisk together the flour, ground ginger, baking powder, cinnamon, cloves, nutmeg and cardamom. Combine the stout mixture with the egg mixture, then whisk this liquid into the flour mixture, half at a time. Add the fresh ginger and candied ginger and stir with a spatula to combine.

Pour batter into the pan and bake for over an hour, or until the top springs back when gently pressed. Do not open the oven until the gingerbread is almost done or the center may fall slightly. Transfer to a wire rack to cool. Sprinkle with powdered sugar is desired and serve with ice cream, crème anglaise or sabayon.

Adapted from: Fleming, Claudia. *The Last Course: The Desserts from the Gramercy Tavern*
Random House: New York, 2001.

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