

THREE-GINGER GINGERBREAD

I have had more requests for this recipe than any other. I found it in the R.S.V.P. section of Bon Appetit several years ago and it was an instant winner. The original recipe called for this to be made in a spring-form pan. I divide the batter into two loaf pans. 1 for now, one for later.

3 cups all-purpose flour
1 Tbsp. ground cinnamon
2 tsp. Baking soda
1 1/2 tsp. Ground cloves
1 tsp. Ground ginger
3/4 tsp. Salt
1 1/2 cups sugar
1 cup vegetable oil
1 cup unsulphered light molasses
1/2 cup water
2 large eggs
1 Tbsp. Minced, peeled fresh ginger
1/2 cup chopped crystallized ginger

Preheat oven to 350 degrees. Line two 4"x 8"x 2" baking pans with parchment paper. Sift first 6 ingredients into a medium bowl. Combine sugar, oil, molasses, water, eggs and fresh ginger in a large bowl, whisk together. Mix in crystallized ginger. Stir in dry ingredients. Pour batter into prepared pans. Bake until tester inserted in center comes out clean; about 60 minutes. (This cake will fall, so don't be alarmed or disappointed. It's not how it looks, it's what's on the inside that counts). Cool on a rack for 1 hour. Remove paper and cool to room temperature. (Can be prepared 1 day ahead. Wrap in foil and refrigerate. Bring to room temperature before serving)

For a more decorative presentation, use a non-stick Bundt pan using all the batter. Using a Bundt pan allows you to hide the fact that the cake will fall, because once it's inverted no one will be the wiser. To prepare the Bundt pan, brush it with vegetable shortening, and "flour" it with Hershey's regular cocoa. Cool completely in the pan before inverting and removing cake.