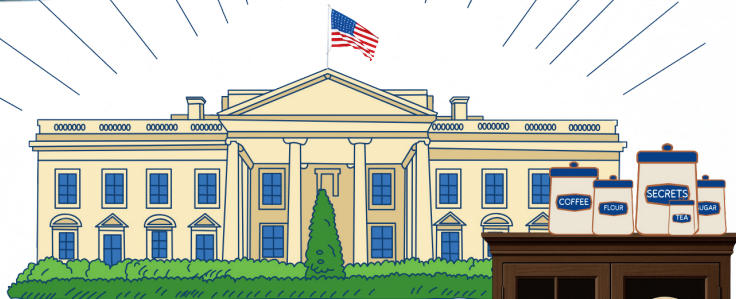
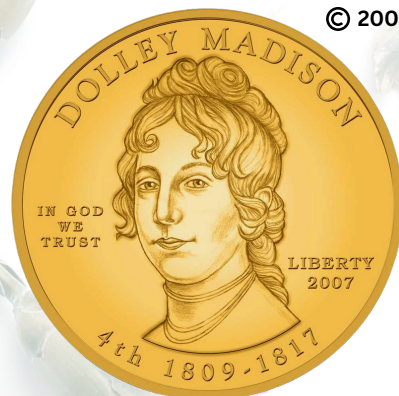


Dolley Madison's Secret Black Pepper, Cardamom, and Ginger Cake

By Chefs Stormy & Marti Mongiello



INSIDE THE PRESIDENTS' CABINET™



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Cake: 3-cups cake flour, 2-teaspoons ground ginger, ½-teaspoon baking powder, ½-teaspoon baking soda, ½-teaspoon salt, 1-cup, two sticks, unsalted butter softened, 1 ½- cups granulated sugar, 3 Large Eggs 1 ½- tablespoons peeled and grated ginger root, 1-teaspoon fresh lemon juice, 1-cup milk, **Syrup:** ¼-cup water, ½-cup granulated sugar, 3-cardamom pods or ½ teaspoon of ground cardamom, ½ in thick slice ginger root, 6-black peppercorns, Fresh Fruit and Confectioners' Sugar for dusting.



Chef Stormy initially struggled to modernize this recipe as the measurements were “dashes, bowls, and pinches!” We have prepared it on stages in Washington, DC, for hundreds, as well as for the Mortgage Bankers Alliance and all of the major bank CEO’s and their wives in America. Formerly the rage of DC, Dolley’s cake helped secure approval for the 2nd National Bank of the United States! Preheat oven to 350° F. **Butter and flour the inside of a Bundt or Tube pan**, or spray with nonstick cooking spray. Sift together flour, ground ginger, baking powder, baking soda & salt. With an electric beater, beat butter for 2 minutes at medium speed until creamy; add the sugar and continue beating for two more minutes, or until the mixture is light in texture and color. Beat in the eggs one at a time, beating for 30 to 40 seconds after each addition. Scrape down the side of the bowl frequently with a rubber spatula to keep the batter even. Beat in the grated ginger root and lemon juice. On low speed, alternately add the sifted mixture in three additions with the milk in two additions, beginning and ending with the sifted mixture. Pour and scrape the batter into the prepared pan, and smooth the top with a rubber spatula. Bake the cake for 50 to 55 minutes until it is raised and a wooden toothpick inserted into the cake withdraws cleanly. **To make the syrup:** Combine the water, sugar, cardamom, ginger, and peppercorns in a small non-reactive saucepan. Set over medium heat, and warm the mixture stirring frequently until the sugar melts 3 to 4 minutes. Remove the pan from the stove and let the mixture stand for 10 minutes, allowing the flavors to infuse into the syrup. Strain the syrup through a medium sieve and into a small bowl. Use a pastry brush and dab the syrup over the surface of the warm cake, allowing it to sink in before reapplying in the same area. Let the cake cool completely. Garnish with fresh fruit, mint sprigs, and confectioners’ sugar. This can also be served with Madison Farm strawberry ice cream. Dolley served fresh strawberries from James Montpelier farm at the Inaugural Ball and they are on display here with her china in the museum.