

Gingerbread Cake

Ingredients

- 2 cups all-purpose flour
- 1 cup white sugar
- 1 cup vegetable oil
- 3 large eggs at room temperature
- 1 cup molasses (I use Grandmas brand, unsulphured original)
- 2 tsp hot water
- 2 tsp baking soda
- ¼ tsp salt
- 1 tsp ground cloves
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1 cup boiling water

Directions

1. Heat oven to 325 degrees
2. Grease the sides and bottom of a 13x9 pan
3. Dissolve the baking soda and salt in 2 tsp of hot water and set aside
4. Using a stand mixer, beat the oil, eggs, sugar and molasses for a few minutes
5. Beat in the baking soda slurry and slowly add the dry ingredients, mixing well
6. Add the boil water and mix a few minutes more (batter will be thin)
7. Pour batter into the previously greased 13x9 pan and bake for 40-45 minutes (toothpick should come out clean in center of cake)
8. Cool in pan, sprinkle with powdered sugar, slice and enjoy with whipped cream