**Jill O’Connor’s Whiskey Gingerbread Cake**

Makes 1 10-inch Bundt cake

Vegetable shortening or coconut oil (for the pan)
4 eggs
1/4 cup buttermilk
2 1/2 cups flour
2 teaspoons baking powder
1 teaspoon salt
2 tablespoons ginger
1/2 teaspoon nutmeg
1/4 teaspoon allspice
1/4 teaspoon cloves
1 cup (2 sticks) unsalted butter, cut into chunks
1 1/4 cups molasses
1 cup brown sugar
3/4 cup white sugar
1/4 cup strong coffee (or espresso)
1/4 cup whiskey
2-inch piece of ginger, grated
1 teaspoon baking soda
Confectioners’ sugar (for sprinkling)
1 cup heavy cream whipped with 1 tablespoon confectioners’ sugar and 1 teaspoon vanilla (for serving)

1. Set oven at 350 degrees. Coat a 10-inch Bundt pan with vegetable shortening or melted coconut oil. In a bowl, beat the eggs and buttermilk with a fork, and set aside.

2. In a large bowl, whisk the flour, baking powder, salt, nutmeg, ginger, allspice and cloves until combined.

3. In a large saucepan, combine the butter, molasses, brown sugar, white sugar, coffee, whiskey and grated ginger. Stir over medium heat until the butter melts and mixture is hot.

4. Remove the pan from the heat and add the baking soda, stirring until bubbles subside. Gradually whisk in the egg mixture.

5. Make a well in the center of the dry ingredients and pour in the molasses mixture. Whisk until the batter is smooth.

6. Pour into the prepared pan and bake for 35 minutes, or until a skewer inserted into the center of the cake comes out clean. (If using a thermometer, the internal temperature at the center of the cake should be 205-210°F)
7. Cool for 10 minutes and unmold onto a cooling rack. When cool, sprinkle with confectioners' sugar.

This recipe was adapted from Cake, I Love You by Jill O'Connor (Chronicle Books, 2017)

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