

# Dessert

## Ginger, Ginger, Ginger, Ginger Bread

*\* Vegetarian*

Jumping ginger! You are adding ginger from all different angles to this recipe. If ginger is a flavor you enjoy this recipe has your name written all over it!

### You'll Need

- 1 stick butter plus 1 tablespoon softened to grease pan
- 3/4 cup molasses
- 3/4 cup packed dark brown sugar
- 1/2 cup ginger beer
- 2 tablespoons fresh ginger minced
- 2 tablespoons sugared ginger minced
- 2 cups flour, plus a little extra to grease pan
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon freshly grated nutmeg
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 2 eggs
- 2 tablespoons dark rum



### Directions

- Preheat the oven to 350F.
- Take your bread pan and grab the softened butter and smear around the pan. Once pan is lightly coated, take flour and shake it around pan so that it creates a light barrier to prevent sticking.
- Melt butter in either the microwave or stovetop. Cream together melted butter, molasses, and ginger beer. Once creamed add fresh ginger and sugared ginger. Mix.
- In another bowl, add flour, baking soda, baking powder, grated nutmeg, ground ginger, and salt. Mix ingredients.
- In another bowl, combine eggs and rum. Whisk. Add egg mixture to wet ingredients and mix. Pour this mixture into dry mixture and mix well.
- Pour batter into baking pan and put into the oven. Bake for 40 minutes or until a toothpick can be inserted and removed dry.

### Play with Your Food

- Try using a spiced-rum instead of dark rum
- Serve topped with a dollop of whipped cream

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