

Guinness Stout Gingerbread (Gluten Free)



Serves: 12

The original recipe for this delicious cake came from a recipe I found on "Dinner with Julie" blog. Her recipe makes a delicious cake. But because my husband is gluten free I needed to adapt it so he could also share in this delicious dessert. I switched out the all purpose flour and I had to change some of the recipe measurements slightly for moistness and flavor. I found that this cake freezes beautifully once baked. I like to use this cake as an alternative to the traditional birthday cake especially for an Autumn birthday. You can find Julie's (Julie Van Rosendaal) original recipe at <http://www.dinnerwithjulie.com/recipe/pumpkin-stout-gingerbread-with-cream-cheese-frosting/>

Yield: 1 bundt cake

Prep Time: 15 minutes

Cook Time: 60 minutes

Ingredients:

CAKE:	
1 cup	dark stout
2/3 cup	molasses
1 teaspoon	baking soda
3	large eggs
1/2 cup	sugar
2/3 cup	dark brown sugar packed
3/4 cup	canola oil

1 cup	canned pumpkin
1 tablespoon	fresh ginger grated
2 1/2 cups	gluten free King Arthur 1 to 1 equivalent
1 tablespoon	ground ginger
2 teaspoons	baking powder
1 1/2 teaspoons	cinnamon
1/2 teaspoon	allspice
1/2 teaspoon	nutmeg grated
1 teaspoon	kosher salt
CREAM CHEESE FROSTING:	
4 tablespoons	butter softened
4 ounces	cream cheese softened
3 cups	powdered sugar
1/4 cup	whole milk
1 teaspoon	vanilla extract
1 teaspoon	bourbon whiskey optional

Directions:

CAKE:

1. Spray a bundt pan with nonstick spray.
2. In a medium saucepan combine the stout and molasses over medium heat and bring to a boil.
3. Remove from the heat and stir in the baking soda. Set aside until the foam subsides and the mixture cools slightly.
4. In a large bowl, whisk together the eggs, sugars, oil, pumpkin puree and ginger.
5. In a medium bowl, whisk together the flour, ground ginger, baking powder, cinnamon, allspice, nutmeg and salt.
6. Add about a third of the dry ingredients to the pumpkin mixture and stir just until combined.
7. Now add half the stout molasses mixture and another third of the dry ingredients until combined.
8. Now add the rest of the stout molasses mixture and the rest of the dry ingredients, stirring

after each addition just until combined.

6. Pour the batter evenly into a well sprayed bundt pan.

7. Place in a 350° F preheated oven and bake for 1 hour or until the top is springy to the touch. Cool for a few minutes and invert onto a cake cardboard while still warm.

8. Cool completely before spreading with cream cheese frosting.

ICING:

1. In a large bowl, beat the butter and cream cheese with an electric mixer until creamy.

2. Gradually add the icing sugar, milk and vanilla, beating until the mixture is creamy and well-blended. Add a little more sugar or milk if necessary to achieve a spreadable frosting.

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