

Ginger Twist Gingerbread

Ingredients

- 2 1/2 cups All-Purpose Flour
- 1 1/2 teaspoons Baking Soda
- 1/4 teaspoon Salt
- 1/2 cup Butter
- 1/2 cup Sugar
- 1 Large Egg, beaten
- 1 cup Mild Molasses mixed with 1 cup hot Mighty Leaf Tea Ginger Twist infused tea (to make the tea use 6 Tea Pouches™ to 1 cup hot water and brew for 6–8 minutes)

Preparation

Preheat oven to 350°F.

Sift together flour, baking soda and salt. Beat together butter, sugar, and egg in a large bowl with an electric mixer at medium speed until creamy, about 2 minutes. In 3 batches, alternately beat in flour mixture and molasses mixture at low speed until smooth. Pour batter into a greased 9- by 2-inch square metal baking pan and smooth top. Bake cake in middle of oven until a tester comes out clean, 45 to 55 minutes. Cool cake in pan on a rack.

Serve with lightly whipped cream or vanilla ice cream.

Serves

Makes 12 servings