

Warm Gingerbread Cake

from Sally Koepke

1/2 cup butter (1 stick)
3/4 cup sugar
1 egg
2/3 cup molasses
2 cups flour
1/4 tsp. baking soda
2 tsp. baking powder
2 tsp. ground ginger
1 tsp. ground cinnamon
1/2 tsp. salt
3/4 cup buttermilk

8 oz. whipping cream
1 tsp. vanilla
2 tbsp. confectioner's sugar

Preheat oven to 350°. In a large bowl, cream the butter, sugar and egg well, and add molasses, stirring until blended. In a separate bowl, mix together dry ingredients. In alternating batches, add the dry ingredients and the buttermilk, stirring until well-blended. Pour into a greased 8x8 pan and bake 45 minutes. Allow to cool slightly before serving.

For whipped topping, combine whipping cream, vanilla and confectioner's sugar. Beat at high speed until stiff peaks form.

Cut cake into squares and serve with whipped topping.