

IT'S ASTONISHING HOW SHORT A TIME IT TAKES FOR VERY WONDERFUL THINGS TO HAPPEN. — Frances Bunnet

Gingerbread Cake

9 Servings

AROMATHERAPY ✨. Tender, fragrant deliciousness, served warm in a puddle of LEMON SAUCE & topped w/WHIPPED CREAM.

Lemon Sauce

~ MAKE THIS FIRST:

1/2 c. sugar
1 Tbsp. cornstarch
1 c. boiling water
3 Tbsp. fresh lemon juice
1 tsp. lemon zest
2 Tbsp. butter
dash of nutmeg

In a small saucepan, combine sugar & cornstarch. Gradually stir in boiling water. Cook & stir over med. heat 'til clear & thick. Blend in rest of ingred. Cover & refrigerate.

Whipped Cream

Just before serving, in a chilled bowl, using cold beaters, whip 1/2 qt. whipping cream w/ 1 Tbsp. sugar & 1 tsp. vanilla 'til soft peaks form.

Cake:

PREHEAT
400°

1 c. sugar
2 Tbsp. molasses
1 tsp. cinnamon
1 tsp. salt
1/2 tsp. cloves
1/4 tsp. ginger
4 1/2 Tbsp. melted butter

1 egg
2 c. unbleached flour
1 tsp. baking soda
1 c. buttermilk

Preheat oven to 400°. Stir together first 7 ingred. Beat in egg. Sift flour & soda together & add alternately w/buttermilk. Butter an 8" baking pan. Pour batter into pan & bake for 35 min. Cool slightly before serving (5 min.). Spoon Lemon Sauce onto dessert plates, set a square of warm cake in it & top w/a dollop of whipped cream.