

# Gingerbread Cake

Hanna Glasse, in her 1747 cookbook *The Art of Cookery Made Plain and Easy*, has a recipe for Ginger-bread that calls for using “treacle,” a British word that is still used for “syrup” but most often refers to molasses. This is a modernized version of the cake made in a loaf pan. Each slice can be cut in two for a perfect little cake for teas. Fresh whipped cream is a great addition.

## Ingredients

- 1/3 cup butter, softened
- ½ cup brown sugar
- ½ cup molasses
- ¼ cup corn syrup
- 1 egg
- 2 cups whole wheat flour
- 1 teaspoon baking soda
- ¾ ground ginger
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- ½ cup boiling water

## Directions

- Preheat the oven to 350° degrees.
- Cream the butter and the brown sugar with a hand mixer. Add the molasses and egg, beating well.
- In a separate bowl, stir together the flour, baking soda, spices and salt. Add to the creamed mixture alternatively with the boiling water and mix after each addition.
- Grease a loaf pan (8" x 4" x 2"). Pour in the batter and bake for 45 minutes.
- Cool a few minutes before removing the cake from the pan. Allow to cool completely on a rack. Cut into slices and then cut those in half for tea cakes. Serve with whipped cream. This cake actually mellows a bit and tastes better when served the day after baking.



Photo by Paul Savidge,  
Food Styling by Dan Macey

Adapted by Dan Macey  
from a recipe in *The Art of  
Cookery Made Plain and  
Easy* by Hannah Glasse  
(1747).