

### *Test Kitchen Tip:* STIFFEN THE BATTER

Try packing a cake full of berries and you will most likely find that they sink to the bottom while baking. We found that the secret to packing a big berry punch into these cakes without having any sinkers was to stiffen the batter. Using a cookie dough-like batter, made by adding just the right amount of liquid, provided the structure to deal with a full 3 cups of moist berries.

## INDIVIDUAL WARM GINGERBREAD CAKES

**SERVES 8**

**TOTAL TIME:** 45 minutes

*These cakes pack potent yet well-balanced, fragrant, spicy heat. If you are particularly sensitive to spice, you can decrease the amount of ground ginger to 1 tablespoon. Guinness is the test kitchen's favorite brand of stout. Serve the gingerbread plain or with lightly sweetened whipped cream and caramel sauce.*

- ¾ cup stout**
- ½ teaspoon baking soda**
- ¾ cup packed (5¼ ounces) light brown sugar**
- ⅔ cup molasses**
- 1½ cups (7½ ounces) all-purpose flour**
- 2 tablespoons ground ginger**
- ½ teaspoon baking powder**
- ½ teaspoon salt**
- ¼ teaspoon ground cinnamon**
- 2 large eggs, room temperature**
- ⅓ cup vegetable oil**
- 1 tablespoon finely grated fresh ginger**

**1.** Adjust oven rack to middle position and heat oven to 375 degrees. Grease and flour eight 6-ounce ramekins and arrange on rimmed baking sheet.

**2.** Bring stout to boil in medium saucepan, stirring occasionally. Off heat, stir in baking soda (mixture will foam vigorously). When foaming subsides, stir in sugar and molasses until dissolved; let cool slightly.

**3.** Meanwhile, whisk flour, ground ginger, baking powder, salt, and cinnamon together in large bowl. Whisk eggs, oil, and grated ginger into cooled



Guinness stout along with fresh and ground ginger are the reason these Gingerbread Cakes pack potent flavor.

stout mixture until combined. Whisk wet mixture into flour mixture in thirds, stirring vigorously until completely smooth after each addition.

**4.** Portion batter into prepared ramekins and gently tap ramekins on counter to release air bubbles. Bake until tops are just firm to touch and toothpick inserted into center comes out with few crumbs attached, 20 to 25 minutes, rotating baking sheet halfway through baking. Transfer ramekins to wire rack and let cakes cool slightly. Serve warm or at room temperature.

### *Test Kitchen Tip:* MAKE IT SPICY

For us, gingerbread isn't worth even minimal effort if it's got no oomph. So while creating this recipe, we stuck to the simplest mixing method and made sure to load up on ginger flavor. Several rounds of testing showed us that a combination of ground dry ginger and grated fresh ginger produced the spice we were looking for. And stout, rather than milk or water, contributed a rich, robust flavor that complemented the ginger and added moisture to the cake. Making individual-size portions of this cake cuts baking time significantly to about 25 minutes.