

Warm Ginger Molasses Skillet Cake

Vanilla Ice Cream

(Serves 8)

Cake:

2⅔ cups Flour
 2 tsp Baking Powder
 ½ tsp Baking Soda
 1 tsp Table Salt
 4 tsp Ground Ginger
 1 tsp Ground Black Pepper
 ½ tsp Ground Cinnamon
 ½ tsp Ground Allspice
 ½ tsp Ground Cloves
 1½ cups Dark Brown Sugar, firmly packed
 6 oz Butter

1⅓ cups Molasses
 1⅓ cups Milk
 1 tsp Vanilla Extract
 ¼ lb Butter, cut into 8 slices
 Dark Brown Sugar
 Molasses

"We always bring out this dish in December. The smell of the ginger and cinnamon gets us thinking about the wonderful holiday season about to unfold. We make the cake in individual cast iron skillets. Serve it warm with some homemade ice cream!"

For the Cake: Stir together the flour, baking powder, baking soda, salt, and spices. Set aside. Place the brown sugar, 6 oz butter, and molasses in a saucepan and heat until the butter is melted. Stir the sugar and butter mixture into the dry ingredient mix and add the milk and vanilla.

Preheat the oven to 350°F. Spray eight 6½-inch skillets with cooking spray. Place a pat of butter, a teaspoon of brown sugar, and a teaspoon of molasses in each skillet. Place the skillets on baking sheets and heat in the oven until the butter is melted. Remove the skillets from the oven and fill with the batter. Bake the skillets on the baking sheets for approximately 20 minutes.

Serve warm with homemade Vanilla Ice Cream (see page 179).

Pairing Suggestions: Vanilla-bean infused Cognac, Tawny Port, or coffee. At Christmas, eggnog is the perfect indulgence.

Chef's Notebook

This recipe uses eight 6½-inch cast iron skillets. The skillets are inexpensive and are available at www.amazon.com.

