**GUINNESS GINGERBREAD**

Robert found this yummy recipe in a Sugar in the Raw booklet for holiday baking. It was created by pastry chef Claudia Fleming at Gramercy Tavern (Chef Tom Colicchio's restaurant in New York). The gingerbread is so very delicious, but takes about an hour and a half to prep. It's best to use a Teflon-type bundt pan so gingerbread doesn't stick.

1 cup molasses
1 cup Guinness Stout beer
1 ½ tsp. baking soda
1 tablespoon freshly grated ginger
2 cups all-purpose flour
1 ½ tsp. baking powder
1 ½ tablespoon ground ginger
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
Pinch of cardamon
3 eggs
1 cup Sugar in the Raw turbinado sugar
3/4 cup vegetable oil
Powdered sugar to sprinkle over top of gingerbread

Preheat oven to 325 degrees. Makes 12 servings.

1. Brush or spray 8-10-inch bundt pan with vegetable oil and lightly flour.

2. In a large saucepan, bring molasses and beer to a boil. Remove from heat and add baking soda (mixture will foam up). Cool to room temperature. Add grated ginger.

3. In a large mixing bowl, sift together all dry ingredients.

4. In an extra large bowl, beat together eggs and sugar until thick. Pour oil in a steady stream with the mixer on medium.

5. Add beer and dry mixes alternately to egg mixture beginning and ending with dry mix.

6. Pour batter into bundt pan. Bake in a preheated 325-degree oven until done, approximately 1 hour, or until cake springs back when touched.

7. Cool in the pan upright for 15 minutes or until cool to the touch. Tap bundt pan firmly a few times and shake it gently to be sure the cake is loosened before inverting. Turn out onto wax paper covering a wire rack to cool completely.

8. Serve with fresh whipped cream or your favorite vanilla ice cream.