

## Old-Fashioned Gingerbread

(20 cm square pan | 8–9 servings)

### INGREDIENTS

- 260 g all-purpose flour
- 66 g sugar
- 1 tsp salt
- ½ tsp baking powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1½ tsp ground ginger
- ½ tsp ground cloves
- 57 g unsalted butter, melted
- 57 g canola oil
- 260 g molasses
- 1 large egg
- 120 g soy milk + 2 tsp vinegar (see Notes)
- 45 g hot water
- 15 g brewed espresso (see Notes)



### INSTRUCTIONS

1. Preheat oven to **170°C** (see Notes).
2. Grease and flour a 20 cm square pan.
3. In a large bowl, whisk together **flour, sugar, salt, baking powder, baking soda, and spices**.
4. In a separate bowl, combine **melted butter, canola oil, molasses, egg,** and prepared **soy milk mixture**.
5. Stir wet ingredients into dry ingredients until just combined.
6. Combine **hot water** and **espresso**, then beat into the batter until smooth.
7. Pour batter into prepared pan and smooth the top.
8. **Bake 45–50 minutes**, until the cake springs back lightly when touched and a tester comes out clean.
9. Cool completely in the pan before slicing. Flavor improves after resting several hours or overnight.

### NOTES

- **Fat balance:** a 50/50 butter and oil split preserves traditional flavor while keeping the cake moist for several days.
- **Buttermilk substitute:** mix 120 g soy milk with 2 tsp vinegar; rest 5–10 minutes before using.
- **Espresso:** 15 g brewed espresso deepens molasses and spice flavor without tasting like coffee; up to 30 g may be used for a slightly stronger effect, reducing hot water accordingly.
- **Oven behavior:** this oven runs hot; 170°C gives better texture than 180°C for dense cakes.

- **Serving:** excellent plain, or with lightly sweetened whipped cream or lemon sauce.
- **Storage:** wrap tightly; keeps well at room temperature 2–3 days or refrigerated longer.

**NUTRITION (per serving, 1 of 9)**

Kcal: 310 | Protein: 4 g | Fat: 9 g | Sat. Fat: 3 g | Carbs: 54 g | Sugars: 34 g |  
Fiber: 2 g | Sodium: 290 mg | Omega-3: 0.1 g

**NUTRITION (whole cake)**

Kcal: 2,790 | Protein: 36 g | Fat: 81 g | Sat. Fat: 27 g | Carbs: 486 g | Sugars: 306  
g | Fiber: 18 g | Sodium: 2,610 mg | Omega-3: 0.9 g