

Atomic Gingerbread

based on *The Joy of Cooking's* Applesauce Gingerbread
adapted by Laurie Mann, circa 2006
<http://ldtm57.pairserver.com/essays/atomicgingerbread.pdf>

Hotter than old fashioned-gingerbread. If you love craft ginger ale (especially Jamaican ginger ale) you'll love this gingerbread. And you can always add more ginger if you want. It doesn't have any butter and has only a little oil, it's better for you than most baked goods.

Preheat oven to 325.

Boil 1 cup of applesauce.

Remove from heat and stir in 1/2 cup molasses
 1 tsp baking soda

The mixture will foam and bubble vigorously. Cool slightly.

Sift together: 1 1/2 cup flour
 4 tsp ground ginger
 3/4 tsp ground cinnamon
 1/4 tsp ground cloves
 1/2 tsp nutmeg
 1/4 tsp salt

In a large bowl, beat on high speed until thick and pale yellow, 3-4 minutes:
 2 large eggs
 2/3 cup sugar

Gradually beat in: 1/3 cup vegetable oil
 1 tbl ginger paste

Fold in flour mixture in three parts, alternating with the applesauce/molasses mixture in two parts. Fold in: 1/3 cup raisins. Scrape the batter into a 9" x 9" pan. Bake until a toothpick inserted into the center comes out clean, 40-45 minutes. Let cool in the pan on a rack for 10 minutes. Invert the cake, let cool right side up on the rack. Decorate with some crystal ginger.