

Atomic Gingerbread

<http://nolongerslowblog.blogspot.com/2010/04/atomic-gingerbread.html>

This is a modification of a recipe from *The Joy of Cooking* - Applesauce Gingerbread. I like more ginger in my gingerbread. Also, since 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. Slide a thin knife around the cake to detach it from the pan. Invert the cake, let cool right side up on the rack.

Decorate with some crystal ginger.