

Double Gingerbread with Lemon Curd

(also pictured on page 136)

Gingerbread has been a GH culinary constant since 1886. Over the years, while the essential ingredients—flour, molasses, ginger—stayed the same, each era tweaked the tradition. Here, our latest take on this spice cake combines ground ginger with fresh-grated for a double dose of sweet heat. The zesty lemon curd, made in minutes, balances the bite.

Active time 20 minutes

Total time 1 hour 15 minutes

plus cooling

Makes 9 servings

Lemon Curd

2 lemons

½ c. sugar

- 2 tsp. cornstarch
- 2 Tbsp. cold water
- 2 lg. egg yolks
- 3 Tbsp. butter (no substitutions), cut into small pieces
- ¼ c. reduced-fat sour cream

Gingerbread

- 2 c. all-purpose flour
- ½ c. sugar
- 2 tsp. ground ginger
- 1 tsp. ground cinnamon
- ½ tsp. baking soda
- ½ tsp. salt
- 1 c. light (mild) molasses
- ½ c. butter or margarine (1 stick), cut into 8 pieces
- ¾ c. boiling water
- 1 Tbsp. grated peeled fresh ginger
- 1 lg. egg

1. Prepare Lemon Curd: From lemons, grate ½ teaspoons peel and squeeze ½ cup juice. Set aside separately.
2. In 2-quart saucepan, with wire whisk, combine sugar and cornstarch. Whisk in water and lemon juice until smooth. Whisk in egg yolks. Cook on medium until mixture comes to a boil, whisking constantly. Reduce heat to low and simmer 1 minute or until thickened, whisking constantly.
3. Strain mixture through sieve set over medium bowl. Stir in butter and lemon peel until butter melts. Cool 10 minutes, then cover and refrigerate 20 minutes or until cold. Stir in sour cream. Makes 1 cup Lemon Curd.

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4. Meanwhile, prepare Gingerbread: Pre-heat oven to 350°F. Grease and flour 9" by 9" metal baking pan.

5. In large bowl, with wire whisk, combine flour, sugar, ground ginger, cinnamon, baking soda, and salt.

6. In small heatproof bowl, place molasses and butter. Add boiling water and grated ginger and stir until butter melts. Add molasses mixture and egg to flour mixture; whisk until blended. Pour batter into prepared pan.

7. Bake 35 to 40 minutes or until toothpick inserted in center of Gingerbread comes out clean. Cool in pan on wire rack 20 minutes to serve warm. Cut Gingerbread into squares; drizzle with Lemon Curd to serve.

EACH SERVING About 445 calories, 5 g protein, 70 g carbohydrate, 18 g total fat (10 g saturated), 1 g fiber, 114 mg cholesterol, 375 mg sodium.

