

★ Three-Ginger Lemon Pound Cake

Makes 1 cake

Note: Canton ginger liqueur can be used instead of the lemon syrup.

2 cups flour

1 teaspoon baking powder

½ teaspoon ground ginger

½ teaspoon salt

1 cup unsalted butter, room temperature

1 cup sugar

4 large eggs, lightly beaten

2 teaspoons vanilla

2 tablespoons minced fresh ginger

¼ cup milk

½ cup minced crystallized ginger

½ cup chopped walnuts, optional

Lemon syrup:

⅓ cup sugar

⅓ cup lemon juice

1. Preheat oven to 325 degrees. Butter and flour an 8-cup decorative mold or a 9-inch by 5-inch loaf pan.

2. Sift together flour, baking powder, ground ginger and salt.

3. Cream butter, then add sugar a little at a time. Beat for 3 minutes. Add eggs and beat until fluffy.

4. Add vanilla and fresh ginger. Then add flour and milk slowly, alternating between the two. Do not overbeat.

5. Fold in crystallized ginger and walnuts. Pour batter into pan. Bake for 50 to 60 minutes.

6. Meanwhile, combine lemon syrup ingredients in a small nonreactive saucepan. Simmer, stirring, until the sugar dissolves, 3-4 minutes.

7. Invert cake while still hot. Brush the hot cake with lemon syrup. Let cool completely.

— Charlotte Cook