

Dark Gingerbread Bundt Cake

Heather

2 ½ c. all purpose flour
1 c. sugar
¼ c. unsweetened cocoa
2 t. ginger
1 ½ t. baking powder
¾ t. baking soda
½ t. salt
½ t. cinnamon

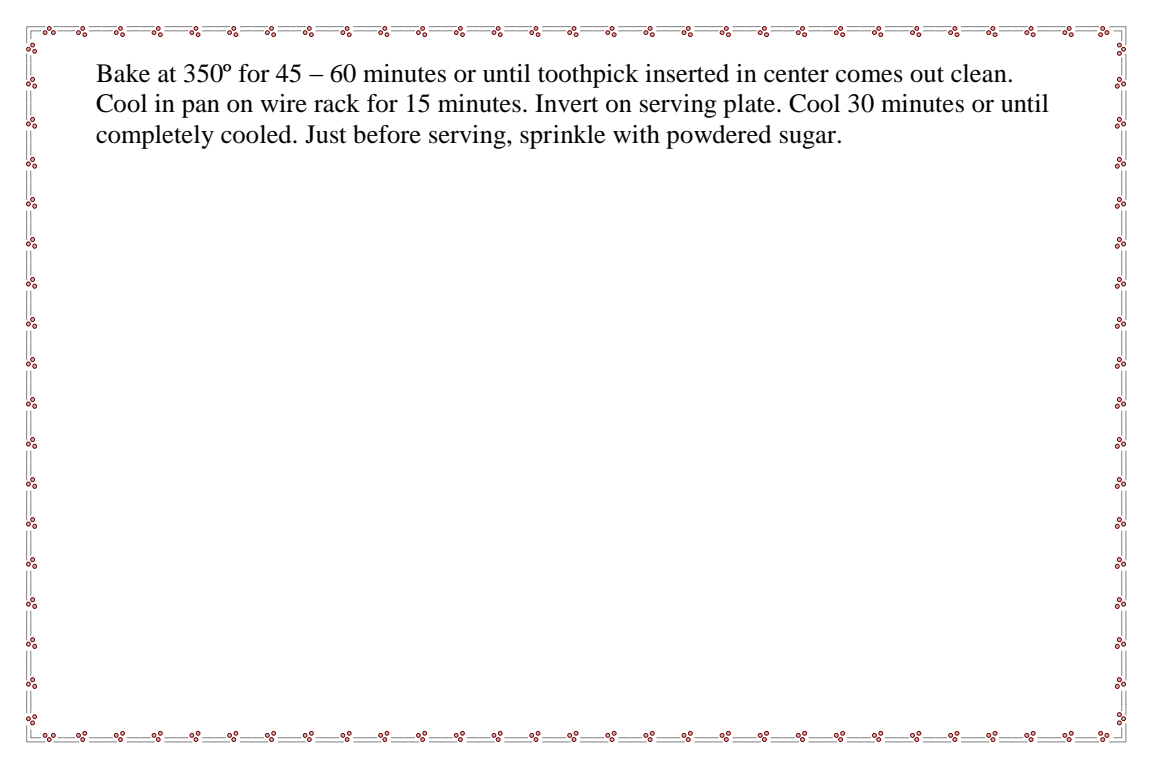
½ t. nutmeg
½ t. cloves
2 eggs
1 c. molasses
2/3 c. oil
1 c. water

powdered sugar – if desired

Heat oven to 350°. Spray 12 c. Bundt pan with nonstick cooking spray; sprinkle with flour.

In large bowl, combine flour, sugar, cocoa, ginger, baking powder, baking soda, salt, cinnamon, nutmeg and cloves; mix well.

In medium bowl, lightly beat eggs. Add molasses and oil; beat well. Stir in water. Add egg mixture to flour mixture; beat just until combined. Pour batter into sprayed and floured pan.



Bake at 350° for 45 – 60 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 minutes. Invert on serving plate. Cool 30 minutes or until completely cooled. Just before serving, sprinkle with powdered sugar.