



Gingerbread Cake

1/2 cup unsalted butter	1 tsp baking soda
1 cup sugar	1/4 tsp salt
1 large egg	2 cups whole wheat flour
1/4 cup molasses	1/2 cup golden raisins
1 1/2 Tbsp brewed coffee	1/2 cup dried apricots, chopped
1 tsp ground cinnamon	1/2 cup chopped candied ginger (optional)
1 tsp ground ginger	2 Tbsp icing sugar (for dusting)
1 tsp ground cloves	

1. Preheat oven to 350. Butter a 9"x9" baking pan.
2. Cream butter with 1 cup sugar until light and fluffy. Beat in egg, molasses and coffee until well blended.
3. Mix dry ingredients together, then stir into wet batter. Mix in fruit.
4. Press batter into buttered (or parchment lined) pan (it will be sticky).
5. Bake for 20-30 minutes, or until just starting to crackle on top. Slice into squares, let cool, then dust with icing sugar.