

# HOWLINGLY GOOD GINGER BREAD

## SHOPPING LIST:

1 stick unsalted butter  
1/2 cup sugar  
2 eggs  
2 teaspoons pure vanilla extract  
1 tablespoon ground ginger  
2 teaspoons ground cinnamon  
1/4 teaspoon r ground cloves  
1 teaspoon baking soda  
1 (12-ounce) bottle Magic Hat Howl  
1 cup molasses  
1 orange

## RECIPE:

1 stick unsalted butter, plus more for buttering pan  
1/2 cup sugar  
2 eggs  
2 teaspoons pure vanilla extract  
2 and 1/2 cups all-purpose flour  
1 tablespoon ground ginger  
2 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup molasses  
1 cup Magic Hat Howl  
Zest of 1 orange

For serving: Lemon curd (available in most supermarkets) OR Sweetened whipped cream

Center a rack in the oven and preheat the oven to 350° F. Generously butter an 8-by-8-inch cake pan. Set aside.

Using an electric mixer or a wooden spoon, cream together the butter, sugar, eggs and vanilla.

In a separate large bowl, combine the flour, ginger, cinnamon, cloves, baking soda and salt.

In a saucepan, heat the Howl until bubbles form around the edges. Stir in the molasses.

Alternately add the flour mixture and the Howl mixture to the creamed butter mixture, stirring well between additions. When all is incorporated, stir in the orange zest.

Pour into the prepared pan and bake for 50 minutes, or until a tester inserted in the middle comes out clean.

Serve warm or at room temperature, from the pan, with a dollop of lemon curd or whipped cream.

Yield: About 9 servings



# CHEATER (BUT STILL HOWLINGLY GOOD) GINGERBREAD



## SHOPPING LIST:

For cheater version:

- 1 box gingerbread mix
- 1 (12-ounce) bottle Magic Hat Howl
- 4 tablespoons molasses
- 1 teaspoon vanilla
- 1 orange

## RECIPE:

- 1 box gingerbread mix
- Magic Hat Howl, as needed
- 1/4 cup molasses
- 1 teaspoon pure vanilla extract
- Zest of 1 orange
- Lemon curd or sweetened whipped cream, for serving

Make the gingerbread according to the instructions on the box, substituting an equal amount of Howl for the water called for in the recipe. Stir in the molasses, vanilla and orange zest. Bake according to package directions. Serve warm or at room temperature, with lemon curd or whipped cream.

Yield: 9 servings

**TASTING NOTES:** The warm, dark roasted, malty flavors of Howl play a steady bass note to the lively spiciness of the gingerbread. Perfect harmony!