

Cut along line



# Yuengling BLACK & TAN GINGERBREAD

## Ingredients

- ¾ cup light molasses
- ¼ cup honey
- ⅔ cup flat Yuengling Black & Tan
- Zest & juice of 1 lemon
- 2½ cups all-purpose flour
- ½ tsp kosher or sea salt
- 1½ tsp baking soda
- 1½ tsp cinnamon
- 1 tsp ground cloves
- 1½ tsp ginger
- 1 tsp nutmeg
- ½ tsp cardamom
- ¼ tsp allspice
- ½ cup softened unsalted butter
- ½ cup sugar
- 1 egg
- Whipped cream
- Powdered sugar

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## Directions

1. Preheat oven to 350°. Grease a bundt pan or 9" square cake pan.
2. In a saucepan, combine molasses, honey, warm Black & Tan beer, and lemon juice. Bring mixture to a simmer and immediately remove from heat. Stir in lemon zest and let cool.
3. In a large bowl, sift together flour, salt, baking soda, cloves, ginger, nutmeg, cardamom and allspice.
4. In another large bowl, cream butter and sugar until mixture is light and fluffy; beat in the egg. Alternatively add dry ingredients and molasses mixture, beating well after each addition.
5. Pour batter into pan and bake for 45-50 minutes or until tester comes out clean.
6. Dust with powdered sugar and serve with whipped cream.

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