



THE LADIES TEA

## Gingerbread Squares with Honey-Mascarpone Cream

Makes 9 servings

### INGREDIENTS

#### Cream

- 1 8-ounce package mascarpone cheese\*
- 2 tablespoons honey
- 1 tablespoons fresh lemon juice

#### Cake

- 1 1/4 cups all-purpose flour
- 1 tablespoon ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon ground cloves
- a few twists of very finely ground black pepper
- 1/4 teaspoon salt
- 1/4 cup finely chopped crystallized ginger\*

\*available at specialty grocery stores.

#### Make cream:

Whisk mascarpone cheese, honey, and lemon juice in a small bowl until blended and there are no lumps (if you have a stand mixer or a handheld mixer, use it). Cover and chill until ready to serve.

#### Make cake:

Preheat oven to 350. Butter and flour an 8-inch square metal baking pan. Whisk first six ingredients in a medium bowl until blended well; whisk in crystallized ginger. Whisk oil, molasses, and brown sugar in a large bowl to blend; whisk in egg and lemon peel. Gradually whisk in dry ingredients, then boiling water. Pour batter into prepared pan. Bake cake until tester inserted into center comes out clean, about 30 minutes. Cool cake 15 minutes.

Cake and cream can be made one day ahead. Cool cake completely, cover and store at room temperature.

When ready to serve, serve at room temperature or gently warmed in the oven. Cut cake into squares and dust with sifted powder sugar. Pass cream around the tea table.

*\*Source: Contributed by Laura Giovanelli ( The Good Fork )*

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