**Ingredients Scaled for 1 couple**

**Chocolate-Ginger Cake with Bourbon Sauce**

**Ingredients**

2 T unsalted butter, softened, plus more for pan

2 T unsweetened Dutch process cocoa powder, plus more for dusting (2 cup +)

1 oz unsulfured molasses (2 cups +)

< ¼ cup packed light-brown sugar

½ large eggs

1 T whole milk

½ tsp finely grated peeled fresh ginger

¼ cup all-purpose flour

<1/4 tsp baking soda

A pinch coarse salt

¼ tsp ground ginger

1/4 tsp ground cinnamon

[Bourbon Sauce](https://www.marthastewart.com/340281/bourbon-sauce)

**Directions**

1. Preheat oven to 325 degrees. Butter a 9-inch Bundt pan. Dust with cocoa powder, and tap out excess; set aside. Put butter, molasses, brown sugar, and 1/4 cup water in a medium saucepan over medium-low heat. Cook, stirring constantly, until butter has melted. Transfer mixture to a large bowl. Let cool 5 minutes.
2. Add eggs, milk, and grated ginger to the molasses mixture; whisk to combine. Sift together flour, cocoa powder, baking soda, salt, ground ginger, and cinnamon into a medium bowl.
3. Gently fold the flour mixture into the molasses mixture until just combined. (There should be lumps remaining.) Pour batter into prepared pan. Bake cake until a cake tester inserted into center comes out clean, about 30 minutes. Let cake cool completely in pan on a wire rack.
4. Invert cake, and unmold onto a cake stand or a large serving platter. Using a spoon, drizzle the warm bourbon sauce over the cake in a back-and-forth motion. Serve immediately.

**Cook's Notes**

Because ginger is fibrous, it can be difficult to grate. But if you store the whole unpeeled root in the freezer, it will grate cleanly. Wrapped tightly in plastic wrap, it will keep frozen for several months. When you want some, peel the part you need while it's still frozen, then grate; return the rest to the freezer.