

**Pairing: Gingerbread Cake, Plum Marmalade / Tokaj Classic Winery,
Tokaji Aszú, 6 Puttonyos**

Gingerbread Cake

6 ounces butter, unsalted, soft

½ cup dark brown sugar

1 egg

¾ cup molasses

¾ cup milk

2 cups flour

1 ½ teaspoon ginger

1 teaspoon cinnamon

½ teaspoon allspice

1 teaspoon baking soda

¾ teaspoon salt

½ teaspoon orange zest

½ teaspoon lemon zest

1 teaspoon fresh ginger, peeled, grated and finely chopped

1. Butter and flour one 9 inch round cake or springform pan.
2. In mixer fitted with paddle attachment, cream butter with sugar, scraping down edges of bowl often
3. Add egg.
4. Add molasses
5. Sift together the flour, spices, zest and finely chopped ginger.
6. Add to above mixture alternating with milk. Do not overmix.

Bake at 350 degrees for 45 minutes or until top springs back when lightly touched in middle and knife inserted comes out clean.

Yields 10 -12 servings

Plum Marmalade

1 pound Elephant Heart, Black Friar or Santa Rosa plums or combination, pitted and chopped, (2 ½ cups)

½ cup light brown sugar

Red wine, enough to cover fruit

½ vanilla bean, split and scraped

1 cinnamon stick

Pinch of salt

1/8 teaspoon ginger

½ teaspoon cinnamon

¼ ounce crystallized ginger, chopped fine

Sachet made with 1 teaspoon pink peppercorns, 1 teaspoon star anise and 7 cloves

1. Place all ingredients in a deep sided pan and bring to heat. Simmer about 30 minutes or until plums are soft.
2. Remove vanilla bean pod, cinnamon stick and sachet.
3. Cool. Refrigerate until ready to use.

Recipe: Judy Mattera <http://www.mysweetsolutions.net>

Photo: Ellen Callaway <http://www.callawayphoto.com>

Photo: Gingerbread Cake, Plum Marmalade, Mascarpone Cream, Molasses Anglaise