

DOLLY MADISON GINGER POUND CAKE WITH CARDAMOM SYRUP

Cake:

3-cups cake flour
2-teaspoons ground ginger
½-teaspoon baking powder
½-teaspoon baking soda
½-teaspoon salt
1-cup, two sticks, unsalted butter softened
1 ½- cups granulated sugar
3 Large Eggs
1 ½- tablespoons peeled and grated ginger root
1-teaspoon fresh lemon juice
1-cup milk

Syrup:

¼-cup water
½-cup granulated sugar
3-cardamom pods or ½ teaspoon of ground cardamom
½ in thick slice ginger root
6-black peppercorns
Fresh Fruit or Confectioners' Sugar for dusting

Preheat oven to 350° F. Butter and flour the inside of a Bundt or Tube pan, or spray with nonstick cooking spray. Sift together flour, ground ginger, baking powder, baking soda and salt. With an electric beater beat the butter for two minutes at medium until creamy - add the sugar and continue to beat for two more minutes, or until mixture is light in texture and color.

Beat in the eggs one at a time beating for 30 to 40 seconds after each egg is added. Scrape down the side of the bowl frequently with a rubber spatula to keep the batter even. Beat in the grated ginger root and lemon juice. On low speed, alternately add the sifted mixture in three additions with the milk in two additions beginning and ending with the sifted mixture. Pour and scrape the batter into the prepared pan, smooth the top with a rubber spatula. Bake the cake for 50 to 55 minutes until raised and a wooden toothpick inserted into the cake withdraws cleanly.

To make the syrup: Combine the water, sugar, cardamom, ginger and peppercorns in a small non-reactive saucepan. Set over medium heat, and warm the mixture stirring frequently until the sugar melts 3 to 4 minutes. Remove the pan from the stove and let mixture stand for 10 minutes allowing the flavors to infuse into the syrup. Strain this the syrup through a medium sieve and into a small bowl. Use a pastry brush and dab the syrup over the surface of the warm cake allowing it to sink in before reapplying in the same area. Let the cake cool completely. Garnish with fresh fruit, mint sprigs and confectioners' sugar. This can also be served with strawberry ice cream aside it.



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