

Our State eats

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Sorghum Pudding Cake

Yield: 8 to 10 servings.

- ½ cup boiling water**
- ½ cup unsalted butter**
- ½ cup brown sugar**
- ½ cup sorghum molasses**
- 1 large egg, beaten**
- 1½ cups all-purpose flour**
- ½ teaspoon salt**
- ½ teaspoon baking powder**
- ½ teaspoon baking soda**
- ¾ teaspoon ground cinnamon**
- ¾ teaspoon ground ginger**

Preheat oven to 350°. Grease an 8 x 8-inch baking dish.

In a large bowl, pour boiling water over butter and stir. Add sugar and sorghum molasses, and mix on medium-high speed for 2 to 3 minutes. Add egg and continue mixing for 1 minute.

In a separate bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, and ginger. Gradually add dry ingredients to batter and mix on low speed until all ingredients are well incorporated.

Pour batter into prepared dish and bake for 35 minutes or until a cake tester comes out clean. Serve warm with whipped cream.



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