Crystallized Gingerbread Cake

2 cups Unbleached All-Purpose Flour
1/4 cup granulated sugar or brown sugar packed
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground ginger
1 teaspoon cinnamon
1/4 teaspoon each cloves and nutmeg
1/2 cup (8 tablespoons) unsalted butter, melted
3/4 cup standard molasses (not blackstrap)
1/4 cup water
1 large egg
1 cup buttermilk
1/2 cup diced crystallized ginger (optional)

- Grease and flour a 9" square pan. Preheat the oven to 350°F.
- In a large mixing bowl, whisk together the flour, sugar, baking soda, salt, ginger, cinnamon, cloves, and nutmeg.
- Melt the butter in a heatproof measuring cup. Add the molasses to the cup, and pour into the dry ingredients in the bowl, mixing to moisten.
- Add the water, stirring until everything is moistened. Whisk together the egg and buttermilk. Stir into the batter until it's evenly combined. Stir in the crystallized ginger.
- Pour the batter into the prepared pan, and bake for 30 to 35 minutes, until the cake just begins to pull away from the edge of the pan.
- Remove from the oven and cool on a rack for 15 minutes before slicing; gingerbread is best served warm with whipped cream or ice cream.