

# Gramercy Tavern's Gingerbread

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/oatmeal-russian-imperial-stout-recipe>

## Ingredients:

- 1 cup oatmeal stout or Guinness Stout
- 1 cup dark molasses not blackstrap
- 1/2 teaspoon baking soda
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 2 tablespoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon grated nutmeg freshly
- 1 pinch ground cardamom
- 3 large eggs
- 1 cup dark brown sugar packed
- 1 cup granulated sugar
- 3/4 cup vegetable oil
- confectioners sugar for dusting

## Nutrition:

1. Calories: 1310 calories
2. Carbohydrate: 221 grams
3. Cholesterol: 160 milligrams
4. Fat: 45 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 4 grams
8. Sodium: 460 milligrams
9. Sugar: 153 grams
10. TransFat: 1 grams

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