Old Fashioned Gingerbread

2/3 cup packed dark brown sugar

2/3 cup molasses

2/3 cup boiling water

¼ cup cold unsalted butter, cubed

1 tsp baking soda

½ tsp salt

1 large egg

1 ½ cups flour, plus more for pan

2 tsp ground ginger

1 tsp ground cinnamon

¼ tsp ground nutmeg

¼ tsp ground allspice

¼ tsp ground cloves

¼ tsp black pepper

Powdered sugar for dusting

Whisk together brown sugar, molasses, boiling water and butter in a medium bowl until butter melts. Whisk in baking soda and salt. Let stand until lukewarm, about 25 minutes. Whisk in egg.

Whisk flour, ginger, cinnamon, nutmeg, allspice, cloves and pepper in a small bowl then add to brown sugar mixture and whisk until smooth.

Preheat oven to 350 degrees. Pour batter into a generously greased and floured 9-inch square pan. Bake until a toothpick inserted in center comes out clean, about 20-25 minutes. Cool in pan for 10 minutes. Transfer gingerbread to a wire rack and cool completely, about an hour.

Store in an airtight container up to 3 days.

Just before serving, sprinkle with powdered sugar and cut into 9 squares.