Colonial Gingerbread Cake with Lemon Sauce

Cake
2 cups flour
1 cup molasses
¾ cup buttermilk
½ cup sugar
½ cup butter (soft)
1 egg
1 tsp baking soda
1 tsp ginger
1 tsp cinnamon
½ tsp salt

Beat all ingredients with mixer for 3 minutes. Bake in a greased 9x9 pan at 325°F for ~1 hour. Serve with warm lemon sauce.

Lemon Sauce
1 cup sugar
2 Tbsp cornstarch
1 tsp grated lemon rind
2 cups boiling water
4 Tbsp butter
3 Tbsp fresh lemon juice

Combine sugar, cornstarch and lemon rind in a saucepan. Add boiling water gradually, stirring constantly. Cook and stir mixture over low heat until clear and thickened – about 5 minutes. Remove from heat and stir in butter and lemon juice. Can be made ahead and reheated. Serve warm over gingerbread.