Gingerbread Snack Cake

2 1/4 cups flour

1 teaspoon baking soda

1 teaspoon ginger

1 teaspoon cinnamon

1/2 teaspoon cocoa powder

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 cup buttermilk

1/2 cup brewed coffee

1/4 cup orange marmalade

8 Tablespoons butter, softened

1 cup sugar

3 eggs

1 cup sweet sorghum syrup

1/2 cup canola oil

Whisk together flour, baking soda, ginger, cinnamon, cocoa, salt & pepper.

Whisk together buttermilk, coffee and marmalade.

Beat butter and sugar until light and fluffy.

Beat in eggs until smooth.

Beat in sorghum syrup and oil.

Add dry ingredients in 3 batches alternating with buttermilk mixture.

Pour batter in a greased 9x13" pan.

Bake 40-45 minutes at 350.

Let cake cool 3 hours before slicing into squares.