

Old Fashioned Gingerbread by Lynn's Recipes



Lynn demonstrates how to make an Old Fashioned Gingerbread that would be great for the Holidays for a dessert or snack.

Ingredients:

- ½ cup granulated sugar
- ½ cup butter, softened
- 1 egg
- 1 cup molasses
- 2-1/2 cups all purpose flour
- 1-1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 1 cup hot water
- Confectioners' Sugar for sprinkling, if desired

Preheat oven to 350°. Grease and flour a 9" square pan.

In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.

In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.

Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to

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cool in pan before serving. Sprinkle with confectioners' sugar, if desired.

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