

# Old-Fashioned Gingerbread



PREPARATION TIME  
10 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
whipped cream



Gingerbread is an economical lunch box treat or after-school snack. Just double the recipe, cut the cake into squares and wrap each square in plastic wrap for handy individual servings.

## SHOPPING LIST

- shortening • molasses

## ON HAND

- flour • baking soda
- ground cloves • cinnamon
- ground ginger • salt
- sugar • egg

## INGREDIENTS

- 2<sup>1</sup>/<sub>2</sub> cups all-purpose flour
- 1<sup>1</sup>/<sub>2</sub> teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- <sup>1</sup>/<sub>2</sub> teaspoon ground cloves
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- <sup>1</sup>/<sub>2</sub> cup shortening
- <sup>1</sup>/<sub>2</sub> cup sugar
- 1 egg, lightly beaten
- 1 cup molasses
- 1 cup hot water

SERVES 12

## COOKIN' Express

- For a fast and easy way to make sure all the molasses comes out of the measuring cup, spray the cup with cooking spray before measuring the molasses.

### Make Ahead

Measure and combine the dry ingredients and store in a sealed plastic bag up to 24 hours ahead.

### ♦ VARIATION

For a glaze, mix <sup>1</sup>/<sub>4</sub> cup powdered sugar, 1 tablespoon lemon juice and <sup>1</sup>/<sub>8</sub> teaspoon vanilla. Drizzle over warm gingerbread.

- 1 Preheat oven to 350°F. Line bottom of a 9 x 9-inch baking pan with waxed paper. Sift together flour, baking soda, cinnamon, ginger, cloves and salt in a medium bowl.



- 2 Beat shortening and sugar in a large bowl with an electric mixer set at medium speed until light and fluffy, about 1 minute. Beat in egg.

- 3 Mix molasses and hot water in a small bowl. Add flour mixture and molasses alternately to creamed mixture, beating well after each addition, about 30 seconds.



- 4 Pour batter into prepared pan. Bake until a toothpick inserted in center comes out clean, about 45 minutes.