

# Old Fashioned Gingerbread

Serves 9

## *Ingredients:*

*2½ cups sifted flour*

*½ cup soft butter*

*1 teaspoon baking powder*

*½ cup sugar*

*¾ teaspoon baking soda*

*2 eggs*

*1 teaspoon ginger*

*1 cup dark molasses*

*2 teaspoons cinnamon*

*1 cup hot water*

*½ teaspoon cloves*

*½ teaspoon salt*

Preheat oven to 350°. Lightly grease 9x9x1¾" pan. Line with waxed paper. Grease paper lightly.

Sift together first 7 ingredients; set aside.

In large bowl of electric mixer, cream butter & sugar together at medium speed until light & fluffy. Add eggs; beat until very light. Mix molasses with hot water.

Beat in flour alternately with molasses at low speed, beginning & ending with flour. Mix until just smooth

Turn into pan. Bake 40-45 minutes at 350°. Let cool in pan on rack for 5 minutes. Turn out.