

Streusel Gingerbread Loaves

Makes 4 individual loaves

Streusel Topping (double to top Old Fashioned Gingerbread):

1/3 cup sifted flour *1/2 teaspoon nutmeg*
2 tablespoons light brown sugar *3 tablespoons soft butter*
2 tablespoons granulated sugar
Combine all ingredients. Mix with fork until well blended. Set aside.

Batter:

1/3 cup milk *1/2 teaspoon cinnamon*
1 teaspoon vinegar *1/4 teaspoon cloves*
2 cups sifted flour *2 egg whites*
1 1/2 teaspoons baking soda *1/2 cup butter, melted*
1/4 teaspoon salt *2 egg yolks*
1/2 teaspoon ginger *1 cup light molasses*

Preheat oven to 350°. Grease & flour 4 4½x2½x1½" individual loaf pans

Combine milk & vinegar. Mix well. Set aside. Sift flour with baking powder, baking soda & spices. Set aside. Beat egg whites, in small bowl, until stiff. In large bowl beat butter, egg yolks, molasses & milk-vinegar mixture at medium speed until well blended & smooth. At low speed, beat in flour until just combined. Fold in egg whites.

Turn into prepared pans (½ full). Sprinkle topping over batter. Bake 20-25 minutes. Cool in pans on rack for 10 minutes. Remove pan & cool partially on rack. Serve warm with butter or cream cheese.