

GINGERBREAD

DESSERT GINGERBREAD

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|----------------------------|----------------------|
| 1 1-2 c. all purpose flour | 1-2 c. sugar |
| 1 tsp. soda | 1 egg |
| 1-4 tsp. salt | 1-2 c. molasses |
| 1 tsp. ginger | 1-4 c. boiling water |
| 1-3 c. shortening | |

1. Sift, then measure the flour. Sift three times with the soda, salt and ginger.
2. Cream the shortening until light and fluffy. Add sugar gradually, beating after each addition.
3. Next, add the unbeaten egg, beating briskly.
4. Add the molasses. Then add dry ingredients, beating until smooth. Stir in boiling water.
5. Turn into greased loaf pan.
6. Bake.

Mrs. Katherine Wilson

GINGERBREAD I

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|-----------------|---------------|
| 1-3 c. sugar | 1 tsp. ginger |
| 2-3 c. molasses | 1 tsp. B. P. |
| 1 c. sour cream | 2 c. flour |
| 1 tsp. soda | |

Mrs. Clarence Esden

GINGERBREAD II

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|-------------------|----------------------|
| 1-4 tsp. soda | 1-3 c. shortening |
| 1-4 tsp. salt | 1-3 c. boiling water |
| 1-2 tsp. cinnamon | 1-3 c. sugar |
| 1 tsp. ginger | 1-3 c. molasses |
| 1 c. flour | 1 egg |

Use large enough bowl for whole recipe. Pour the water over the shortening. Wait until the shortening has melted, then add sugar, molasses and unbeaten egg. Sift dry ingredients, the final sifting going into the mixture. Beat with egg beater until smooth. Grease pan and dust with flour. Bake in moderate oven, 350 degrees. Cut in squares. Remove from pan and serve hot or warm with cream cheese, cottage cheese or whipped cream.

Gwen Hagen

GINGERBREAD III

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|-------------------------|-----------------|
| 1 c. sugar | 1 tsp. cinnamon |
| 2 tb. molasses | 1 tsp. ginger |
| 4 tb. melted shortening | 1 egg |
| 1 tsp. soda | 1 c. sour milk |
- Bake 40 min.

Jessie Pennington

1/2-2 c. flour

GINGERBREAD IV

2 eggs	3-4 tsp. soda
3-4 c. brown sugar	2 tsp. ginger
3-4 c. molasses	1 1-2 tsp. cinnamon
3-4 c. melted shortening	1-2 tsp. cloves
2 1-4 c. flour	1-2 tsp. nutmeg
2 1-2 tsp. B. P.	1 c. boiling water

Add beaten eggs to sugar, molasses and melted shortening; add flour sifted with other dry ingredients; add hot water last. Bake in individual greased pans or in greased shallow pan in moderate oven at 350 degrees about 40 min. Serve warm with whipped cream.

Phyllis Taylor

HOT WATER GINGER CAKE

1-2 c. sugar	1-2 tsp. ginger
1 egg	1 tsp. soda
1-2 c. molasses	1-2 tsp. salt
1-2 c. boiling water	1 1-2 c. flour
3 tb. shortening	

Jerry Livingston

MY BEST GINGERBREAD

1-2 c. butter or other shortening	1 c. hot water
1-2 c. sugar	1 tsp. cinnamon
1 egg, beaten	1 tsp. ginger
2 1-2 c. flour sifted	1-2 tsp. cloves
1 1-2 tsp. soda	1-2 tsp. salt
	1 c. molasses

Cream shortening and sugar. Add beaten egg. Measure and sift dry ingredients. Combine molasses and hot water. Add dry ingredients alternately with liquid, a small amount at a time, and heat after each addition until smooth. Bake in paper lined pan 9" x 9" x 2" in a moderate oven, 350 degrees, for 45 min. Yields 16 portions.

Minnie Kinerson

OK GINGERBREAD

1-2 c. melted shortening	1 small tsp. soda
1-2 c. sugar	1-4 tsp. salt
1 egg, if desired	3-4 tsp. ginger
1-2 c. molasses	3-4 tsp. cinnamon
1-2 c. hot water	1 1-2 c. flour

Fill a cup with sugar and molasses, put in mixing bowl, now fill cup with shortening and hot water, add to bowl, mix together; add from sifter; flour, salt, soda and spices. Bake in square pan 20 min. at 325 degrees.

Ruby Goslant

MAPLE GINGERBREAD

2-3 c. maple syrup	1-2 c. sour milk
2 tb. sugar	1-2 tsp. soda
Nutmeg	1-4 c. shortening
Salt	1 1-2 c. flour

Ruth Chandler

CHAUTAUQUA GINGERBREAD

To 1-2 c. sugar creamed with 1-2 c. shortening add 1 c. molasses and 1 c. boiling water. Allow to cool and then add 2 1-2 c. pastry flour, 1 tsp. soda, 1 tsp. ginger sifted together. When well blended add 1 well beaten egg.

Mrs. Murphy

SOFT MOLASSES GINGERBREAD

1 egg, fill up cup with molasses	1 tsp. soda
1-2 c. shortening, fill up cup with hot water	Little salt
1 1-2 c. flour	1-2 tsp. ginger
	Cinnamon

Put all ingredients into bowl and beat until smooth. Bake in moderate oven about 25 min.

Mrs. Barnes

GINGERBREAD

1-4 c. shortening	1-2 tsp. cinnamon
1-4 c. sugar	1-2 tsp. ginger
1-2 c. molasses	1-4 tsp. cloves
1 egg	1-4 tsp. salt
1 1-4 c. flour	1-2 c. hot water
3-4 tsp. soda	

Makes small loaf or cake.

Mrs. Benj. F. Field

SOUR MILK GINGERBREAD SERVES 16

1-2 c. sugar	1-2 tsp. salt
3 c. flour	1-2 c. shortening
2 tsp. soda	1 c. molasses
1-2 tsp. ginger	1 c. sour milk
1-2 tsp. cloves	1 egg

Bake in a shallow greased pan in a moderate oven 35 min.

Addie F. Watson

Notes