

Moosehead Gingerbread

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2 1/2 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 1/2 teaspoons ground
ginger
1/4 teaspoon ground cloves
1/2 teaspoon dry mustard
1/2 teaspoon ground black
pepper
8 tablespoons butter
1/2 cup dark brown sugar
2 eggs
1 cup molasses
1 cup boiling water

Preheat the oven to 375 degrees.

In a bowl, combine the flour, baking soda, salt, cinnamon, ginger, cloves, mustard and pepper. Sift together onto a piece of waxed paper. Set aside.

Place the butter and sugar in a mixing bowl and beat until smooth and well blended. Add the eggs and beat well. Beat in the molasses. Add the boiling water and the flour mixture. Beat until the batter is smooth. Turn into a greased and floured eight-inch pan.

Bake for 35 to 45 minutes or until a toothpick inserted in the center comes out clean. (Watch carefully after 25 minutes, it burns quickly.) Remove from the oven. Let cool for 5 minutes and turn out onto a rack.

Serve warm or at room temperature.

(A firm, dense dark and pungent gingerbread.)

Per Serving (excluding unknown items): 3408 Calories; 106g Fat (27.6% calories from fat); 47g Protein; 577g Carbohydrate; 11g Dietary Fiber; 672mg Cholesterol; 4841mg Sodium. Exchanges: 16 Grain(Starch); 1 1/2 Lean Meat; 19 1/2 Fat; 22 Other Carbohydrates.