

Old Fashioned Gingerbread

Recipe from the kitchen of Mae Stevens

I baked a pan full of gingerbread and left it on the stove to cool while I went for a ride in the country. When I got back, half the cake was gone. Later that day, my sister and her husband confessed that they had taken half the gingerbread. It was all right with me. Whatever I have that somebody wants, they can have it.

Ingredients

- 1/2 cup fresh churned butter
- 1/2 cup sugar
- 1 cup molasses
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp ground cloves
- 1 Tbsp ground ginger
- 1 Tbsp baking soda
- 2 1/2 cups flour
- 2 eggs
- 1 1/2 cups buttermilk

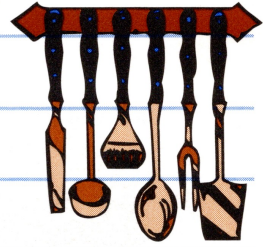
Instructions

1. In a bowl, cream butter and sugar together until well mixed.
2. Blend in remaining ingredients.
3. Grease a 9" x 13" baking pan.
4. Heat pan in 350° oven until very hot.
5. Remove pan from oven, pour in batter and return to oven.
6. Bake for 40 minutes at 350°.

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Note: this recipe is over 200 years old.





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