

Frosted Coconut Gingerbread

Ingredients

Gingerbread

- 2 cups flour, sifted
- 1 tsp Calumet baking powder
- 1/2 tsp baking soda
- 2 tsp ginger
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/3 cup shortening
- 1/2 cup sugar
- 1 egg, well beaten
- 2/3 cup molasses
- 3/4 cup sour milk

Coconut Meringue Topping

- 1 egg white, stiffly beaten
- 1/3 cup sugar
- 1 can Baker's Angel Flake coconut (3 1/2 oz / approximately 1 1/3 to 1 1/2 cups)

Instructions

Gingerbread

1. Preheat oven to 325°F. Grease an 8x8x2 pan.
2. Sift flour, then measure. Add baking powder, baking soda, ginger, cinnamon, and salt; sift together.
3. Cream shortening and sugar together until light and fluffy.
4. Add beaten egg and molasses to creamed mixture; mix well.
5. Add flour mixture alternately with sour milk, beginning and ending with flour. Beat until smooth.
6. Pour into prepared pan.
7. Bake at 325°F for 20 minutes, then increase heat to 350°F and bake an additional 20 minutes or until nearly done.

Coconut Meringue Topping

8. Beat egg white to stiff peaks.
9. Fold sugar into beaten egg white until just combined.
10. Spread meringue evenly over gingerbread approximately 10 minutes before removing from oven.
11. Sprinkle coconut generously over meringue.
12. Return to oven and bake until coconut is lightly toasted and meringue is set, approximately 10 minutes.
13. Cool in pan before cutting.

Editor's Notes

- ***1 can Baker's coconut*** - Baker's Angel Flake Coconut was the dominant retail coconut product of the era. Standard baking can was 3 1/2 oz, yielding approximately 1 1/3 to 1 1/2 cups loosely packed.

Frosted coconut ginger bread

1 egg.

2 cup sifted flour.

1 teasfn. Alumet

1/2 " soda

2 " ginger

1 " cinnamon

1/2 " salt.

3/4 cup shortening

sift flour, measure add by ingredients

cream shortening add sugar. and cream together

1/2 cup sugar

1 egg well beaten

2/3 cup molasses

3/4 " sour milk

1/3 cup sugar

1 egg white stiffly

1 can Baker's coconut.

add egg. molasses, then flour. with milk. Beat.
Bake in 8x8x2- pan in moderate oven. 325-
20 minutes. then increase heat slightly to 350
for 20 " or longer.

fold sugar into egg white spread on gingerbread
10 minutes before removing from oven. sprinkle with
coconut. return to oven. to brown coconut.