

Gingerbread

Ingredients

- 1/2 cup shortening
- 1/2 cup brown sugar, packed
- 1 egg
- 1/2 cup molasses
- 1 1/2 cups flour
- 1/2 tsp salt
- 3/4 tsp baking soda
- 1/2 tsp ginger
- 1/2 tsp cinnamon
- 1/2 cup boiling water

Instructions

1. Beat shortening and brown sugar until creamy.
2. Add egg and molasses.
3. Mix the dry ingredients (flour, salt, baking soda, ginger, and cinnamon) together and add to the molasses mixture along with the boiling water.
4. Bake at 350°F for 35 to 40 minutes.
5. Serve warm.

Ginger bread

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup brown sugar packed
1 egg
 $\frac{1}{2}$ cup of molasses
 $1\frac{1}{2}$ cups of flour
 $\frac{1}{2}$ teaspoon salt
 $2\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon ginger

over

$\frac{1}{2}$ teaspoon Cinnamon

$\frac{1}{2}$ cup boiling water

Beat shortening & sugar until creamy

add egg & molasses

mix dry ingredient add to molasses

mixture with boiling water

Bake 350° for 35 to 40 min

serve warm.