

Gingerbread Cake

Description:

Wonderful Holiday Cake that I double for my Gingerbread Cake Mold.

Ingredients:

1 1/2 c. all-purpose flour
3/4 teaspoon ground ginger
3/4 teas. Of Ground cinnamon.
A pinch of mace or allspice or fruit essence
1/2 teas. of Baking powder
1/2 teas. salt
1/2 cup butter
1/4 cup dark brown sugar
1 egg (if doubled I add 3 eggs)
1/2 cup light molasses
1/2 cup boiling water

Directions:

Oven 350 degrees

Grease and lightly flour a 9 x 1 1/2 " round pan.

Combine the first 6 ingredients.

Mix shortening on med. speed 30 sec.

Add molasses; beat 1 min.

Add dry ingredients and water alternately to beaten mixture, beating after each addition.

Turn into prepared pan.

Bake 350 degree for about 30-35 min. till done.

Cool 10 minutes on wire rack and frost (Optional)

Number Of Servings:8-10 servings

Preparation Time:1 hour