

## Favorite Old Fashioned Gingerbread



This is everyone's holiday favorite, even the busy cook's, because it is so easy to make.

By Charles

**Prep:** 25 mins

**Cook:** 1 hr

**Additional:** 20 mins

**Total:** 1 hr 45 mins

**Servings:** 9

**Yield:** 1 9-inch square cake



### Ingredients

½ cup white sugar

½ cup butter

1 egg

1 cup molasses

2 ½ cups all-purpose flour

1 ½ teaspoons baking soda

1 teaspoon ground cinnamon

1 teaspoon ground ginger

½ teaspoon ground cloves

½ teaspoon salt

1 cup hot water

### Directions

#### Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square pan.

#### Step 2

In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.

#### Step 3

In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.

#### Step 4

Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to cool in pan before serving.

*Bake 40 min to 1 hour*

### Nutrition Facts

#### Per Serving:

375.1 calories; protein 4.4g 9% DV; carbohydrates 65.3g 21% DV; fat 11.2g 17% DV; cholesterol 47.8mg 16% DV; sodium 434.7mg 17% DV.

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 08/31/2020

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 08/31/2020



Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.

Dismiss

Allow