



Dessert Gingerbread

Ingredients:

- $1\frac{1}{2}$ cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup vegetable shortening
- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ cup light molasses
- $\frac{3}{4}$ cup boiling water

Directions:

- Sift together flour, baking soda, ginger and salt.
- Using an electric mixer, cream shortening until light and fluffy in large bowl. Add sugar gradually, beating after each addition. Beat in egg thoroughly; blend in molasses.
- Gradually stir dry ingredients into creamed mixture. Beat thoroughly. Stir in water. Turn into greased and floured 8-inch square baking pan.
- Bake in 350° oven for 40 minutes or until wooden pick inserted in center of cake comes out clean.
- Cool in pan 10 minutes; remove from pan and cool on rack.

Yield: one 8-inch square cake