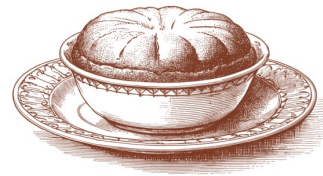


Soft Molasses Gingerbread

from The Boston Cooking-School Cook Book, 1896

Ingredients

- 1 cup molasses
- $\frac{1}{3}$ cup butter
- $1\frac{3}{4}$ teaspoons soda
- $\frac{1}{2}$ cup sour milk
- 1 egg
- 2 cups flour
- 2 teaspoons ginger
- $\frac{1}{2}$ teaspoon salt



Method

Put butter and molasses in saucepan and cook until boiling-point is reached. Remove from fire, add soda, and beat vigorously. Then add milk, egg well beaten, and remaining ingredients mixed and sifted. Bake fifteen minutes in buttered small tin pans, having pans two-thirds filled with mixture.

Notes

Oven guide: slow oven 300-325°F · moderate oven 350-375°F · hot oven 400-450°F

printablebarn.com