



Gingerbread

INGREDIENTS

1/2 cup butter, cubed
1/4 cup shortening, cubed
1 cup boiling water
2 large eggs, room temperature
1-1/2 cups molasses
2 cups all-purpose flour
1 tablespoon ground ginger
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon baking soda
Confectioners' sugar, optional

DIRECTIONS

- Preheat oven to 350°. Grease a 9-in. square baking pan; set aside. In a large bowl, mix butter, shortening and boiling water until smooth; cool slightly. Beat in eggs and molasses until well blended. In another bowl, whisk flour, ginger, baking powder, cinnamon, salt and baking soda; gradually beat into molasses mixture. Transfer to prepared pan.
- Bake until a toothpick inserted in center comes out clean, 35-40 minutes. Cool completely on wire rack. If desired, sprinkle with confectioners' sugar before serving.

'Don't try too many messes, Jo, for you can't make anything but gingerbread and molasses candy fit to eat. I wash my hands of the dinner party, and since you have asked Laurie on your own responsibility, you may just take care of him.' (p.159)