

Gingerbread Loaf

Taken from

Gingerbread Loaf {Soft, moist, molasses quick bread with ginger & nutmeg}

Specifications

- Total time: 55 mins
 - Prep time: 10 mins
 - Bake time: 45 mins
 - Yield: 1 loaf
 - Oven temp: 350 F
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Ingredients

- 2 cups all-purpose flour 240 grams
 - 1 teaspoon baking soda
 - 2 teaspoons ginger
 - 3/4 teaspoon nutmeg
 - 1/2 teaspoon salt
 - 1/2 cup brown sugar (packed)
 - 1/2 cup butter (softened)
 - 1/2 cup molasses
 - 1 teaspoon vanilla
 - 2 large eggs
 - 1 cup buttermilk*
 - powdered sugar for dusting the top if desired
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Directions

- Preheat the oven to 350 degrees.
 - In a mixing bowl, thoroughly stir together the flour, baking soda, ginger, nutmeg and salt. Set aside.
 - In a large mixing bowl, cream together the sugar and butter until well combined. Add the molasses and vanilla. Mix well. Add the eggs, one at a time, until well mixed.
 - Add the flour mixture to the sugar mixture alternately with the buttermilk, stirring just until blended after each addition.
 - Spoon the batter into a greased 9x5 inch loaf pan and bake at 350 degrees for 45-50 minutes.
 - Cool in the pan for 10 minutes.
 - Remove from the pan and cool.
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Notes/Comments/Suggestions

- In place of buttermilk, you place one tablespoon of vinegar in the bottom of a 1 cup measuring cup. Fill the rest of the cup with milk. Allow the mixture to sit for 5 minutes before using.
- I used almond milk and it came out alright.