

## HOME BAKING THANKSGIVING RECIPES

# GINGERBREAD



Martha Washington's frequent dessert, once you make it yourself, you'll add it to your coffee, tea or dessert favorites.

**Makes** one, 8-inch square cake pan, 9 squares (4oz/119g) each

**Preparation time:** 15 minutes

**Baking time:** 45-50 minutes

### Ingredients:

- 2 cups whole wheat flour
- ½ cup all-purpose flour
- ¼ cup sugar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1½ teaspoons ground cinnamon
- 1½ teaspoons ground ginger
- ½ teaspoon ground cloves
- 1 cup buttermilk, plain yogurt or sour milk
- ¾ cup molasses
- 1/3 cup melted unsalted butter or vegetable oil
- 2 tablespoons honey
- 2 eggs, beaten
- \*Whipped cream, optional

### Here's what you'll do:

*Read recipe, assemble ingredients, tools and wash hands.*

1. Grease and lightly flour an 8-inch square cake pan. Heat oven to 350°F.
2. Combine the whole wheat flour, all-purpose flour, sugar, baking soda, salt and spices in a medium mixing bowl.
3. Mix together in a separate measuring bowl the buttermilk, molasses, butter, honey and beaten eggs until smooth. Add to the dry mixture and mix until smooth.
4. Pour batter into the prepared cake pan.
5. Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean (Food thermometer at cake's center, 210°F)
6. Cool cake about 15 minutes or longer on wire cooling rack before serving warm. Served warm with whipped cream...

*\*Learn how to make Sweet Whipped Cream to garnish your warm gingerbread! YUM. See how to Whip Cream with the pros at C&H Sugar Test Kitchen, <https://www.chsugar.com/Whipping>*