

Christmas Swamp Gingerbread

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1-1/2 cups flour
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup sweet butter, melted
1/2 cup firmly packed light-brown sugar
1/4 cup white sugar
1/2 cup molasses
1/3 cup buttermilk
1 egg, lightly beaten
1/2 teaspoon salt
1 teaspoon baking soda

Instructions:

Preheat the oven to 350 degrees. Grease and flour an 8-inch-square pan.

In a bowl combine the flour and spices.

In another bowl whisk together the remaining ingredients in the order listed. Stir in the flour mixture. Pour the batter into the prepared pan.

Bake until the cake tests done—from 30 to 45 minutes, in my experience. If it starts to look dried out before it is done, cover it with foil for that last few minutes. If your gingerbread collapses a bit in the middle, ignore it!

Serve with whipped cream or applesauce.

Serves 8 to 12, depending on appetite.