

Gingerbread

Makes 9 large slices

Ingredients

- **1 stick (8 tablespoons)** salted butter, softened
- **½ cup** dark brown sugar, packed
- **1 cup** unsulphured molasses
- **1 large** egg
- **1 teaspoon** vanilla extract
- **2 ½ cups** flour
- **1 ½ teaspoon** baking soda
- **1 teaspoon** ground ginger
- **1 teaspoon** ground cinnamon
- **½ teaspoon** ground cloves
- **¾ teaspoon** salt
- **cup** boiling water



Instructions

1. Preheat your oven to 350°. Grease and flour a 9x9 pan or line with parchment paper.
2. In the bowl of a stand mixer or large bowl, cream together butter and sugar. Add molasses and stir until combined. Add egg and vanilla and stir again until combined.
3. In a separate bowl, whisk together flour, baking soda, and spices.
4. Slowly add dry ingredients to wet ingredients, mixing well.
5. Slowly pour in boiling water, mixing until ingredients are combined and smooth.
6. Pour batter in to pan and bake in the center of your oven for 40 minutes or until a toothpick comes out clean. You may want to turn the pan halfway through to ensure even baking.
7. Cool at least 10 minutes before slicing. Enjoy on its own or with a dollop of whipped cream! Store in an airtight container at room temperature for up to 3 days.