

Bread

Gingerbread

Makes small loaf: 6-8 servings

Prep. Time: 15 minutes

Ingredients

1/2 cup butter, softened

1/4 cup brown sugar

1 egg

1 cup light molasses

2&1/2 cups flour

1&1/2 tsp. baking soda

1 tsp. ground cinnamon

2 tsp. ground ginger

1/2 tsp. ground cloves

1/2 tsp. salt

1 cup hot water

Slow Cooker Instructions

Cooking Time: 2&1/2-3 hours

Ideal slow-cooker size: 4-qt.

1. Cream together butter and sugar. Add egg and molasses. Mix well.
2. Stir in flour, baking soda, cinnamon, ginger, cloves, and salt. Mix well.
3. Add hot water. Beat well.
4. Pour batter into greased and floured 2-pound coffee can.
5. Place can in cooker. Cover top of can with 8 paper towels. Cover cooker and bake on High 2&1/2-3 hours.

Serving suggestion: Serve with applesauce. Sprinkle top with nutmeg.

Dutch Oven Instructions

Ready for testing.