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| Granna’s gingerbreadIngredients:1-1/4 cup flour¼ cup baking powder½ teaspoon cinnamon½ teaspoon ground cloves½ teaspoon ginger½ teaspoon salt¼ teaspoon baking soda½ cup molasses½ cup water½ cup shortening¼ cup sugar1 eggA piece of cake on a plate  Description automatically generatedDirections:Sift flour, baking powder, salt, baking soda and spices. Mix molasses and water until smooth. Beat shortening in large bowl on medium speed until creamy. Gradually add sugar. Beating until light and fluffy. Add egg, mix until blended. Add flour mixture alternately with molasses mixture. Bake 350° for 35 minutes. |  |