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web nov 20 2022 ingredients 1 large egg room temperature beaten 1 2 cup sugar 1 2 cup molasses 5 tablespoons butter melted 2 3 cup cold water 1 1 2 cups all purpose flour 1 teaspoon baking soda 1 teaspoon ground ginger 1 2 teaspoon salt whipped cream directions combine egg sugar molasses butter and water mix well web step 1 preheat the oven to 350 degrees f grease an 8 by 8 inch cake pan and line with parchment paper grease and flour the pan step 2 place the rum and raisins in a small pan cover and heat web mar 8 2023 this moist and lightly spiced gingerbread cake can be served with a dusting of powdered sugar a dollop of whipped cream or a scoop of vanilla ice cream if you prefer a gingerbread with more spice just double or triple the cinnamon ginger and cloves recipe by charles updated on march 8 2023 138 web nov 21 2022 whisk in egg whisk together flour ginger cinnamon nutmeg allspice cloves and black pepper in a small bowl add to brown sugar mixture and whisk until smooth pour into a generously greased with butter or cooking spray and floured 9 web jul 14 2022 preheat oven to 350 degrees 175 degrees c grease and lightly flour one 8 inch square baking pan cream shortening and sugar until light add the egg and molasses and beat thoroughly sift together the flour salt web preheat the oven to 350 f grease and flour a 9 square pan in a large mixing bowl whisk together the flour sugar baking soda salt ginger cinnamon cloves and nutmeg melt the butter in a heatproof measuring cup add the molasses to the cup and pour into the dry ingredients in the bowl mixing to moisten web melt the butter in a large microwave safe bowl whisk in the brown sugar molasses and boiling water when the mixture is lukewarm whisk in the egg if the mixture is too hot it will cook the egg add the dry ingredients whisk until there are no more lumps pour the batter into the prepared pan bake for about 35 minutes web may 25 2023 gingerbread recipes nothing screams the holiday season quite like a warm spicy gingerbread check out our recipes for the wintery classic from an over the top gingerbread house to cupcakes with web dec 10 2021 best gingerbread recipes gingerbread lovers this one s for you from loaves of gingerbread to all kinds of gingerbread cookies to cakes that s gingerbread cheesecake gingerbread snacking cake layer cake and more as well as gingerbread waffles pancakes we ve got the recipes you need gingerbread lovers this one s for you web gingerbread refers to a broad category of baked goods typically flavored with ginger cloves nutmeg and cinnamon and sweetened with honey sugar or molasses gingerbread foods vary ranging from a moist loaf cake to forms nearly as crisp as a ginger snap

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