

Gingerbread Recipe

(as taken from Hammonds Plains Baptist Sewing Circle Recipe Book- 1956



½ Cup of Shortening

½ Cup of Sugar

1 Egg

2 ½ Cups of Flour

1 ½ Tsp. Baking Soda

½ Tsp. Salt

1 Tsp. Cinnamon

1 Tsp. Ginger

½ Tsp. Cloves

1 Cup Molasses

1 Cup Hot Water

Melt shortening over low heat; Cool. Add sugar and egg; beat thoroughly. Sift together dry ingredients. Combine Molasses and hot water; add alternatively with sifted dry ingredients to shortening mixture. Bake in oven at 350 Degrees – 45 to 50 minutes.

Recipe Contributed by Mildred J. Haverstock

Lemon Sauce for Gingerbread or Blueberry Lemon Cake

½ cup sugar

2 Tbsps. Cornstarch

Dash of salt

1 cup hot water

2tsp. Grated lemon peel

2Tbsps. Lemon juice

2 Tbsps. Butter

In medium saucepan, combine sugar with cornstarch and salt. Blend in water. Cook over medium heat until mixture boils and is clear and slightly thickened, stirring constantly. Stir in lemon peel, lemon juice and butter. Serve warm or cool.

Yields 1 ½ cups

Hammonds Plains Historical Society Open House – February 6th, 2016 (1pm – 4pm)