

Gingerbread with Lemon Glaze

Ingredients:

1-2/3 cups unbleached all-purpose flour
1¼ tsp baking soda
1½ tsp ground ginger
¾ tsp ground cinnamon
¾ tsp salt
1 egg, lightly beaten
½ cup granulated sugar
½ cup molasses
½ cup boiling water
½ cup vegetable oil
(Lemon Glaze – recipe below)

Directions:

Preheat oven to 350 degrees F.
Grease and flour a 9" square baking pan.
Sift dry ingredients together into a mixing bowl. Add egg, sugar and molasses. Mix well.
Pour boiling water and oil over the mixture. Stir thoroughly until smooth.
Pour batter into the prepared pan. Set on the middle rack of the oven and bake for 35-40 minutes, or until the top springs back when touched and the edges have pulled away slightly from the sides of the pan.
While the gingerbread is still hot, pour glaze over top and cool in the pan, set on a rack.

Lemon Glaze

Ingredients:

2/3 cup confectioner's sugar
3 tbsp fresh lemon juice

Directions:

Sift sugar into a bowl; add lemon juice and mix well.