

## **GINGERBREAD WITH STRAWBERRIES AND WHIPPED CREAM**

### **Ingredients:**

2 eggs, beaten  
1 cup sugar  
1 cup light molasses  
10 tbsp butter, melted  
1 1/3 cup cold water  
3 cups all purpose flour  
2 tsp baking soda  
2 tsp ground ginger  
1 tsp salt  
Whipped cream  
1 tbsp sugar  
1 large box strawberries, sliced

### **Preparation:**

Heat oven to 350 degrees.

Combine egg, sugar, molasses, butter and water and mix well.

In a large bowl, stir together flour, baking soda, ginger and salt; add in molasses mixture.

Beat until well mixed.

Pour into 2 greased 8-in square baking pans.

Bake at 350 degrees for 30 minutes or until tooth pick inserted in cake comes out clean.

Toss sliced strawberries with sugar.

Serve gingerbread warm with whipped cream and strawberries on top.