

Old Fashioned Gingerbread

Course Cookie, Dessert

Servings 8 people

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Ingredients

Gingerbread

- 1/2 cup sugar
- 1/2 cup shortening
- 1 egg
- 1 cup molasses
- 2 1/2 cups flour sifted
- 1 1/2 tsp soda
- 1/2 tsp cinnamon
- 1/2 tsp ground cloves
- 1 tsp ground ginger
- 1/2 tsp salt
- 1 cup hot water

Caramel Sauce

- 1 cup light corn syrup
- 2 cups dark brown sugar
- 8 ounces butter
- 1/2 cup bourbon
- 1 cup cream

Instructions

Gingerbread

1. Preheat oven to 325°, Not necessary to grease and flour pan.
2. Cream shortening and sugar
3. Add egg, molasses and beat well.
4. Add sifted dry ingredients and then hot water.
5. Beat until smooth.
6. Pour into baking pan and bake for 25-30 minutes.
7. Serve warm with whipped cream or Caramel Sauce

Caramel Sauce

1. Boil together corn syrup, sugar and butter until mixture is the consistency of thick cream.
2. Remove from heat and cool.
3. Add the cream and bourbon.