

Gingerbread



Chances are you have had some sort of gingerbread whether it was a cookie or a cake. Gingerbread was a common treat in Samantha's time, and she is often eating it in the books. Nellie has her first piece of gingerbread when Samantha gives her some in the first book. Try making your own using this recipe from *Samantha's Cookbook* (1994)

Ingredients

- ¼ cup of butter (melted)
- 1 egg
- 1/2 cup buttermilk
- ½ cup of light molasses
- 1 1/2 cups flour
- 1/4 cup sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ¼ tsp ground cloves
- 2 tsp ground ginger
- 1 tsp cinnamon
- Powdered sugar and/or whipped cream (optional)

Directions

1. Preheat the oven to 350°. Grease a 9-inch round (or something similar) baking dish with butter or oil.
2. Add the egg to a medium mixing bowl and beat with a wire whisk or fork.
3. Add the buttermilk, molasses, and melted butter to the egg. Mix well.
4. Measure the flour, sugar, baking powder, baking soda, salt, cloves, ginger and cinnamon into a large mixing bowl. Mix them together with a fork or whisk.
5. Pour the liquid ingredients into the flour mixture. Stir until the batter is smooth.
6. Pour the batter into the prepared baking dish.
7. Bake in the center of the oven for 25-30 minutes. The gingerbread is done when a toothpick inserted into the center of the gingerbread comes out clean.
8. Take the gingerbread out of the oven and let it sit for a few minutes. Cut it into pieces.
9. OPTIONAL: When the bread has cooled completely, sift some powdered sugar or add some whipped cream to the top.