

Tropical Gingerbread

Ingredients

- ½ cup shortening
- ½ cup granulated sugar
- 1 egg
- 2 ½ cups all-purpose flour
- 1 ½ tsp baking soda
- 1 tsp cinnamon
- 1 tsp ginger
- ½ tsp cloves
- ½ tsp salt
- 1 cup molasses plus 1 cup hot water, combined

Directions

1. Preheat oven to 350°. Grease a large loaf pan with shortening or cooking spray.
2. In a 3- to 4-quart saucepan, melt the shortening over low heat until liquefied. Let cool.
3. Beat together sugar, egg and shortening until smooth.
4. Using a wire whisk in a medium bowl, sift together the dry ingredients. Alternately add dry ingredients and molasses mixture to shortening mixture, about ½ cup at a time. Pour into prepared dish or pan.
5. Bake for 40 minutes, or until toothpick inserted in the center comes out clean.

Yields 1 large loaf

Note:

Also makes excellent smaller loaves. For three medium loaves, reduce cooking time to 30 minutes. For six small loaves, reduce cooking time to 20 minutes.