

Maine Arts Camp

2013

Recipe Name: Gingerbread

Chef: Charlie Limoggio C.E.C.

Servings:

Yield: 1 – 12” X 18” X 2” pan

Quantity	Unit	Ingredient Name	Prep Notes
7	ounces	Hydrogenated shortening	Like Crisco
7	ounces	Sugar	
1 ¾	cups	molasses	
18	ounces	Cake flour	
1	TBSP	Baking soda	
¾	tsp	Salt	
½	tsp	Ground cinnamon	
½	tsp	Ground cloves	
1/2	tsp	Ground ginger	
1 7/8	cups	Hot water	From the tap
6	large	eggs	

1. Cream shortening and sugar on medium speed for 10 minutes, using flat beater.
2. Add molasses and mix on low speed until blended.
3. Combine dry ingredients.
4. Add dry ingredients alternately with water to creamed mixture.
5. Add eggs and mix on low speed 2 minutes. Place batter into a greased 12x18x2-inch baking pan.
6. Bake at 350°F for 40 minutes.
7. Sprinkle with powdered sugar and serve warm or serve with a dollop of whipped cream.
8. Cut 5x6.

Notes: