

# Maine Arts Camp

**Recipe Name: Ginger Bread**  
**Chef: Charles Limoggio CEC**

**Preparation Time:**

**Servings: 10-12**

**Portion Size**

**Yield: 1 loaf**

| Quantity | Unit      | Ingredient Name | Prep Notes |
|----------|-----------|-----------------|------------|
| 3 ½      | ounces    | Unsalted butter |            |
| 4        | Ounces    | Brown sugar     |            |
| 1        | Large     | Egg             |            |
| 2/3      | Teaspoon  | Salt            |            |
| ½        | Cup       | Molasses        |            |
| 6        | Ounces    | Sour cream      |            |
| 8 ¾      | Ounces    | Bread flour     |            |
| 2/3      | Teaspoon  | Baking powder   |            |
| 2/3      | Teaspoon  | Baking soda     |            |
| 2        | Teaspoons | Ground cinnamon |            |
| 2        | Teaspoons | Ground ginger   |            |
| ½        | Teaspoon  | Ground cloves   |            |

**Procedure:**

1. Cream the butter in a mixer fitted with the paddle attachment. Add the brown sugar and cream to blend. Add the eggs one at a time, then stir in the salt, molasses and sour cream. Be sure to scrape down after each addition
2. Sift the remaining ingredients together and then add to the creamed mixture.
3. Bake in a buttered and floured loaf pan at 375°F (190°C) until the cake bounces back when lightly pressed, approximately 45 minutes.

**Notes: Serve warm from the oven with whipped cream or vanilla ice cream.**