



## Heritage Gingerbread

Preheat oven to 350F/175C

2 cups flour  
1 ½ teaspoon baking soda  
½ teaspoon salt  
½ cup sugar  
1 teaspoon ginger  
1 teaspoon cinnamon  
½ cup soft butter  
¾ cup fancy molasses  
1 egg  
1 cup boiling water

Grease and flour an 8 inch/20 cm square pan (or line the pan with parchment paper.)  
Sift together dry ingredients in a large bowl.  
Add the butter, molasses and egg and beat with electric mixer for two minutes.  
Add the boiling water.  
Beat for another two minutes and turn into prepared pan.  
Bake for 45-50 minutes, or until cake springs back when lightly touched.