



## *Gingerbread Cake*

*1 1/2 Cups All Purpose Flour  
3/4 Teaspoon Ground Cinnamon  
3/4 Teaspoon Ground Ginger  
1/2 Teaspoon Baking Soda  
1/2 Teaspoon Baking Powder  
1/2 Teaspoon Salt  
1/2 Cup Shortning  
1/4 Packed Brown Sugar  
1 Egg  
1/2 Cup Light Molasses  
1/2 Cup Boiling Water*

*Turn oven on to 350° (177°). Line a 9 1/2 -inch round baking pan with baking paper. Combine the first 6 ingredients. In a mixer bowl beat shortning about 1/2 minute. Add brown sugar and beat until well mixed. Add molasses and egg and beat for 1 minute after each addition. Add the rest of the dry ingredients and the water alternatively. Beat after each addition. Pour into the pan and bake for 35 minutes. Cool 10 minutes and remove the cake from the pan.*

*Make a powdered sugar and water icing combined with 1/2 teaspoon cinnamon and pour over cooled cake. Let the icing set before serving.  
Serves 8.*