

## SOFT GINGERBREAD

- 1 cup sugar
- 1/2 cup butter (1 stick), room temperature
- 3 eggs
- 1 cup molasses
- 3 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 2 teaspoons ginger
- 2 teaspoons baking soda
- 1 cup sour milk (*I used buttermilk*)

Preheat the oven to 350 degrees F. Butter and flour a 9 x 13 - inch pan or spray several mini-muffin pans. (*I didn't flour the mini-muffin pan.*)

Sift the flour and then remeasure 3 cups by the spoon method (can use the leftover flour to "flour" the 9 x 13 - inch pan if you are using it or just return to your flour container.) Add the rest of the dry ingredients to the remeasured flour. Set aside.

Cream the butter until light and fluffy. (*Beat several minutes.*) Add the sugar gradually, creaming it all the while.

Add the eggs beating well, and then the molasses.

Add the dry ingredients alternately with the sour milk.

Spread in the 9 x 13 - inch pan if you are making a sheet cake or use a cookie scoop to measure batter in the mini-muffin pan.

Bake the sheet cake for about 30 minutes or until done. The mini-muffins should be ready in 12 to 15 minutes. Allow to cool slightly before "popping" them out of the mini-muffin pan. (*I just flipped mine over a large cookie sheet.*) Cool on a wire rack.