

## Colonial Gingerbread

Try this recipe for Gingerbread, as served at Mount Vernon's Christmas dinner in 1787.

(adapted to modern use)

*Set oven to 350*

*Use a square baking pan, 8x8 or 9x9. Grease well or line with parchment paper.*

*1/2 c. soft butter*

*1/2 c. dark brown sugar*

*1 c. molasses*

*1 large egg*

*1 tsp. vanilla*

In a separate bowl, thoroughly blend;

*2 1/2 c. flour*

*1 1/2 tsp. baking soda*

*1 tsp. cinnamon*

- ◆ Cream butter and brown sugar until silky smooth.
- ◆ Add molasses and stir well.

