



## *Lafayette Gingerbread*

Cream  $\frac{1}{2}$  cup butter and  $\frac{1}{2}$  cup brown sugar. Add 1 cup Brer Rabbit Molasses,  $\frac{1}{2}$  cup warm milk, 2 tablespoons ginger,  $\frac{1}{2}$  teaspoon each cinnamon, mace, nutmeg. Add 5 tablespoons coffee. Beat 3 eggs. Sift 3 cups flour with  $\frac{3}{4}$  teaspoon salt. Stir alternately with eggs into first mixture. Add juice and grated rind of 1 large orange. Last add 1 level teaspoon soda dissolved in 2 teaspoons warm water. Beat until smooth. Bake in loaf pan in moderate oven  $350^{\circ}$  F. 45 to 60 minutes.