

Mincemeat Gingerbread.

1 $\frac{3}{4}$ cup mincemeat, drained almost dry

1 cup boiling water

1-3 cup butter

1 cup molasses

$\frac{1}{2}$ cup sugar

2 $\frac{3}{4}$ cups flour

1 teaspoon soda

few grains salt

1 teaspoon cinnamon

1 teaspoon ginger

1 egg

Pour boiling water over butter, add molasses and sugar; blend thoroughly. Mix and sift flour, soda, salt, cinnamon and ginger. Blend with butter mixture. Add egg, which has been well beaten. Fold in mincemeat. Pour into buttered pan and bake 1 hour in a moderate oven (350 degrees F.) If you use the packaged mincemeat, proceed as indicated in the recipe for mincemeat cookies using the same proportions of one 9-ounce package of mincemeat and $\frac{1}{2}$ cup water, boiled until almost dry.