



MRS. MOODY'S GINGERBREAD

Bring 2 cups molasses and $\frac{3}{4}$ cup butter to boiling point. Stir in 2 teaspoons baking soda, 1 teaspoon powdered ginger, $\frac{1}{2}$ teaspoon cinnamon and half of a grated nutmeg. Remove from fire and add sifted bread flour and buttermilk (or sour milk) alternately until 3 cups flour and 1 cup buttermilk have been used. Add 1 egg beaten until very light and 4 level teaspoons Royal Baking Powder. Put in buttered and warmed small tins or on baking sheet. Bake in quick