

Old-Fashioned Ginger Bread

2½ cups sifted flour.

½ cup sugar

½ cup butter

1 egg

1½ teaspoons soda

1 cup molasses

1 teaspoon cinnamon

1 teaspoon ginger

½ teaspoon salt

½ teaspoon cloves

Cream sugar and sortening; add beaten egg, molasses, then the dry ingredients which have been sifted. Add hot water last and beat until smooth. This batter will seem soft,

but makes a fine cake. Bake in a shallow greased pan for 35 minutes, using moderate oven.