



Breads

Quick Gingerbread

from Hilda M. Zinck

A comforting classic with so many variations

it's the perfect answer to any

sweet occasion.



My Mom has a penchant for cook books...and bargains. Only she could have scored this gem at a school fund raising book sale in **Hubbards, NS** – buried amidst the paperback romance novels and kids picture books... a 1971 edition of the **Nova Scotia** classic “**Green Shutters Cook Book**”

Famous **Nova Scotia Recipes** from the kitchen of **Hilda M. Zinck**, the book was originally published in 1959 and is chock-a-block full of the tastiest dishes, desserts, sauces and well...all the tastes of 'home'. You've gotta give it up for this cover...so honest. Have no doubt the artwork has been modernized in more recent printings – but I'm happy with this cautionary version. This gingerbread falls into the 'comfort food' category for me – and with so many variations it's the perfect answer to any sweet occasion. Hope you love it too. **S.Beaumont**

INGREDIENTS

3 eggs

1 cup of molasses

1 cup salad oil

2 tsp baking soda dissolved in 1/8cup warm water

1 cup of white sugar

1 tsp of each cloves, ginger, cinnamon, salt

2 1/8 cups all-purpose flour

1 cup of hot water

DIRECTIONS

Put eggs, sugar, molasses, spices, salt and oil in a large electric mixer bowl and beat well.

Sift in flour and beat until fluffy.

Dissolve soda in warm water; add to the mixture and mix well.

Lastly add the hot water and beat lightly and quickly.

Pour into 9 x 13 pan and bake in a 350 degree oven for approx. 28 mins. (*till toothpick comes out clean*) This is a prize recipe!

SERVING SUGGESTIONS

Serve hot with whipped cream (*but great plain or just a smidge of butter*)

For a variation – bake gingerbread in layer cake pans for about 25 mins. As soon as removed from oven, spread top of one layer with sliced marshmallows. Place the other cake on top and return to oven for 3 minutes longer. Serve hot with whipped cream.

For a variation – when blueberries are in season, add to batter 1 cup of blueberries dredged with 1 tbsp. Flour

For a variation – split gingerbread squares and spread with the following cheese-fruit mixture sandwich style:

Combine $\frac{1}{2}$ cup drained crushed pineapple with 3 ounces cream cheese. Add $\frac{1}{4}$ cup chopped pecans or any other nut meats. Top with whipped cream and sprinkle lightly with crystallized ginger.

Thanks to SeaAndBeScene.com for sharing this story and recipe

