

OLD-FASHIONED GINGERBREAD

WARM, SPICED, AND BEAUTIFULLY STICKY — THIS GINGERBREAD LOAF USES DEMERARA SUGAR FOR A CARAMEL DEPTH AND GOLDEN CRUMB.

INGREDIENTS:

- 1 1/2 cups (190g) all-purpose flour
- 1/2 cup (100g) demerara sugar
- 1 tsp baking soda
- 1 tbsp ground ginger
- 1 tsp cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 1/2 cup (120ml) unsulphured molasses
- 1/2 cup (120ml) hot water
- 1/2 cup (120ml) vegetable oil or melted butter
- 1 egg

INSTRUCTIONS:

1. Preheat oven to 175°C (350°F). Grease a loaf pan or 8x8 baking tin.
2. In a bowl, whisk flour, demerara sugar, baking soda, ginger, cinnamon, cloves, and salt.
3. In another bowl, mix molasses, hot water, oil, and egg.
4. Combine wet and dry ingredients until just mixed. Don't overbeat.
5. Pour into the pan and bake for 35–40 minutes or until a skewer comes out clean.
6. Cool in the pan for 10 minutes, then transfer to a wire rack.

