

Old-Fashioned Gingerbread

- 260 g flour
- 66 g sugar
- 1 tsp salt
- ½ tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1½ tsp ground ginger
- ½ ground cloves
- 113 g butter, melted
- 260 g molasses
- 1 egg
- 120 ml buttermilk
- 60 ml hot water



1. Preheat oven to **180°C**.
2. Sift together **flour, sugar, salt, baking powder, baking soda**, and **spices**.
3. Stir in melted **butter, molasses, egg**, and **buttermilk**.
4. Beat in **hot water**.
5. Pour batter into a generously greased and floured 20-cm square pan.
6. **Bake for 45-50 minutes**, until cake springs back when lightly touched with finger.
7. Serve with **whipped cream** or **lemon sauce**.