



Gingerbread Recipes

Recipe from Domestic Cooking – Malinda Russell - 1866

Soft Ginger Bread

One quart molasses, one cup sugar, 1-4th lb. lard, three eggs; beat sugar and eggs well together; one gill sour milk, one tablespoonful soda dissolved in warm water, two tablespoonfuls ginger, flour enough to make a soft dough. Knead well, roll, and bake in a quick oven.

Recipe from Practical Cook Book by Mrs. Bliss – 1850

Ginger Cookies

Beat to a cream one tea-cup of sugar and one tea-cup of butter; add one egg, well beaten, one tea-cup of molasses, one table-spoonful of vinegar, in which is dissolved a teaspoonful of super carbonate of soda, and seven tea-cps of sifted flour; mix it, roll it, make it into cookies, and bake on buttered tins

Modern Recipe from Pillsbury, The Complete Book of Baking, Page 65.

Ingredients:

1 cup sugar
¾ cup margarine or butter, softened
¼ cup molasses
1 egg
2 ¼ cups all purpose flour
2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon ginger
½ teaspoon cloves
¼ teaspoon nutmeg

Topping - ¼ cup sugar

Instructions:

In large bowl, beat 1 cup sugar, margarine, molasses and egg until light and fluffy. Stir in remaining ingredients except for ¼ cup sugar for topping. Mix well. Cover with plastic wrap; refrigerate 1 hour for easier handling.

Heat oven to 350 degrees F. Shape dough into 1 inch balls, roll in ¼ cup sugar. Place 2 inches apart on ungreased cookie sheets. Bake at 350 degrees F for 8 to 12 minutes or until set. (Cookies will puff up and then flatten during baking). Cool 1 minute; remove from cookie sheets. Cool completely.

Yield: 4 ½ to 5 dozen cookies.