

CAKE - OLD FASHIONED GINGERBREAD

1-1/2 c whole wheat flour

1 egg

3 t baking powder

1/3 c oil

2 t ginger

1/3 c sugar

1 t cinnamon

3/4 c buttermilk

1/2 t salt

2/3 c dark molasses

Stir together flour, baking powder, ginger, cinnamon and salt; set aside. In large bowl of mixer, beat remaining ingredients until well mixed. Stir in flour mixture just to blend, about 25 strokes. Turn into well-greased 8" or 9" square baking pan. Bake in preheated 350 oven 45 minutes or until pick inserted in center comes out clean. Cool in pan on rack 10 to 15 minutes. Cut into 9 squares. Serve warm or cooled.