

## Gingerbread Cake

*An old fashioned delight!*

Submitted by: Melanie B

### Ingredients:

Dry -

1 ¼ cups whole wheat flour

1 teaspoon baking soda

½ teaspoon salt

1 teaspoon ginger

½ teaspoon ground cinnamon

¼ teaspoon nutmeg

Wet -

2 tablespoons brown sugar

¾ cup molasses

1 egg

1 teaspoon Goodman's Burnt Sugar

½ teaspoon Goodman's Cinnamon

¼ cup oil

½ cup hot water

Quantity: 13 x 9 pan

### Preparation:

Sift dry ingredients together. In a separate bowl combine all wet ingredients. Add dry ingredients to wet ingredients and blend until smooth.

Pour batter into greased pan. Bake at 350 degrees for 30 to 35 minutes, until done.

Excellent served with Cool Whip or ice cream or topped with cream cheese frosting.