Colonial Gingerbread

Try this recipe for Gingerbread, as served at Mount Vernon’s Christmas dinner in 1787.
(adapted to modern use)

Set oven to 350

Use a square baking pan, 8x8 or 9x9. Grease well or line with parchment paper.

1/2 c. soft butter

1/2 c. dark brown sugar

1 c. molasses

1 large egg

1 tsp. vanilla

In a separate bowl, thoroughly blend;

2 1/2 c. flour

1 1/2 tsp. baking soda

1 tsp. cinnamon

♦ Cream butter and brown sugar until silky smooth.

♦ Add molasses and stir well.