

## ELIZA'S GINGERBREAD

1 cup butter

1 cup brown sugar

1 cup molasses

2 eggs well beaten together

2 cups flour

1 teaspoon cinnamon

1 teaspoon ginger

½ teaspoon baking soda dissolved in a little water

(Dissolve the butter, sugar, and molasses into a sauce. Add eggs once these are cool. Add dry ingredients.)

Drop paste on a pan, and spread thin as evenly as possible, and bake 10 to 12 minutes in a moderate oven (approximately 350°).

Recipe from cookbook in the collection at Lorenzo State Historic Site. Accession number LO.1977.449



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