

Gingerbread with Lemon Glaze

Ingredients

1 2/3 c Flour
1 1/4 t Baking Soda
1 1/2 t Ground Ginger
1 t Ground Cinnamon
1/4 t Ground Cloves
1/4 t Ground Nutmeg
3/4 t Salt
1 Egg
1/2 c Sugar
1/2 c Molasses
1/2 c Water (boiling)
1/2 c Vegetable Oil
2/3 c Powdered Sugar (sifted)
3 T Lemon Juice

Instructions

- 1.Preheat oven to 350 degrees. Spray a 8-inch square cake pan with cooking spray. Set aside.
- 2.Whisk flour, baking soda, ginger, cinnamon, cloves, nutmeg and salt in a medium bowl. Mix in the egg, sugar, and molasses in a large bowl. Add dry ingredients into the wet and whisk together. Add oil and boiling water. Stir until smooth.
- 3.Transfer mixture to the cake pan and bake for 35-40 minutes or until a toothpick comes out clean.
- 4.To make the glaze, stir the lemon juice and powdered sugar until dissolved. Brush this over the gingerbread as soon as you remove it from the oven. It will soak in and make a wonderful glaze.