

Lemon Glazed Gingerbread

A simple and hearty gingerbread square made with whole wheat flour and molasses which give it substance and sweetness, making the perfect snack

Yield:

12 pieces

Ingredients:

Gingerbread Ingredients:

1 cup whole wheat flour
3/4 cup all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1 egg, lightly beaten
1/2 cup molasses
1/3 cup vegetable oil
1/2 cup boiling water

Lemon Glaze Ingredients:

1/2 cup powdered sugar
2 tablespoons lemon juice
1/2 teaspoon grated lemon peel

Instructions:

1. To make the gingerbread, begin by sifting together the dry ingredients.
2. Stir in the remaining gingerbread ingredients one by one, in the order they are listed.
3. Spread mixture into a greased and floured 8-inch square

baking pan.

4. Bake at 350 degrees F for about 25 minutes or until gingerbread tests done with a toothpick.

5. While gingerbread is baking, mix together the ingredients for the lemon glaze.

6. When the gingerbread is removed from oven, immediately poke holes in the surface with a wooden pick and pour on glaze. (Dotting the surface allows the glaze to seep in evenly into the gingerbread.)



This recipe is from Tammy's Recipes.