

# CONCORD FOODS



GINGERBREAD  
WITH LEMON SAUCE

## Gingerbread with Lemon Sauce

**SERVES: 8**

### INGREDIENTS:

#### Gingerbread

- ½ cup shortening
- ¼ cup packed brown sugar
- 1 egg
- ½ cup light molasses
- 1½ cups all purpose flour
- ½ tsp salt
- ¾ tsp ground ginger
- ¾ tsp ground cinnamon
- ½ tsp baking powder
- ½ tsp baking soda
- ½ cup boiling water

#### Lemon Sauce

- ½ cup Confectioner's sugar
- 4 – 5 tsp Concord Foods' Lemon Juice (to taste)

### DIRECTIONS:

- Pre-heat oven to 350°F.
- Grease and lightly flour one 9 x 1½-inch round baking pan.
- Cream shortening and brown sugar until light. Add egg and molasses; beat well.
- Stir together flour, spices and salt; add to creamed mixture alternately with ½ cup boiling water, beating after each addition. Pour into pan.
- Bake in 350°F oven 30 to 35 minutes. Serve with lemon sauce.
- Lemon Sauce: Mix confectioner's sugar with four to five teaspoons of Concord Foods Lemon Juice.

