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Spiced Gingerbread

MAKES 1 PAN

INGREDIENTS:

- 1/2 cup butter
- 1/3 cup sugar
- 2/3 cup molasses
- 1 cup sour cream or plain yogurt
- 1/2 teaspoon vanilla extract
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 Tablespoons Smith & Truslow Holiday Spice Blend

DIRECTIONS:

Preheat oven to 350°F. Grease an 8x8 baking pan. Cream together butter and sugar until light and fluffy. Beat in eggs one at a time. Mix in molasses, sour cream and vanilla extract. In a separate bowl, mix together flour, baking soda, baking powder, salt, and Smith & Truslow Holiday Spice Blend. Stir flour mixture into wet batter in small batches being careful not to over beat. Bake 30-40 minutes in a preheated oven. Test the center of the cake with toothpick to determine if it is done.

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