



Mema's Gingerbread

Ingredients

- 3/4 c. sour cream
- 2 egg yolks
- 1/2 c. brown sugar
- 1/4 c. butter
- 1 tsp. ground ginger
- 1 tsp. cinnamon
- 1 1/4 tsp. baking soda
- 1/2 c. black molasses
- 1 3/4 c. flour
- 1/2 tsp. salt

My grandmother would fill every decorative loaf pan she had with this gingerbread batter. Then she'd bake them, and mail them to all her friends. Her little house would smell amazing. Recruit a kid to help you stir! Serve with a dusting of powdered sugar and some vanilla whipped cream to make it even more merry!

Preheat oven to 350°. Cream butter and eggs and sugar. Put soda in sour cream and add to ingredients with molasses. Then add flour and other ingredients. Spoon into a greased loaf or decorative pan and bake for 1 hour (adjust time for size of pan).