

DRINKS & DESSERT

Nauvoo Gingerbread

The Scovill Bakery in Nauvoo, Illinois still serves gingerbread from the recipe made back when Isaac (Sr.) and Lucy Morley lived there. So, if my dessert genes descend from theirs, they certainly would have eaten some!

1 cup sugar
1 cup molasses
3/4 oil or shortening
1/2 cup hot water
2 eggs
1 teaspoon soda
1/2 teaspoon salt
1 heaping teaspoon ginger
1 teaspoon cinnamon
6-7 cups flour (2-3 cups whole wheat flour)

Combine sugar and shortening. Measure the molasses first and rinse the molasses out with the hot water after. Add in the eggs. Mix dry ingredients together and add. Use more flour if needed. Refrigerate dough. Roll out and cut with cookie cutters. Bake at 350° F for 10 minutes.