

Ginger Bread

- 1 Box of Duncan Hines Spice Cake Mix
- 1 Box of Betty Crocker Gingerbread Mix

Empty both boxes in mixing bowl. Add Ingredients that both mixes call for EXCEPT OMITTING 1/2 CUP of the WATER and 1 of the EGGS. Pour in sprayed 9x12 baking dish or cup cake pan without liners. Bake at 350 degrees for 18-21 minutes until springs back when touched.

Lemon Sauce

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| 1/2 cup sugar | 1 Tbsp butter or margarine |
| 1 Tbsp cornstarch (mix in cold water) | 1 tsp grated lemon zest |
| 1/8 tsp salt | 1 juiced lemon |
| 1/4 tsp nutmeg (optional) | |

In large saucepan, bring to boil 1 cup water. Add sugar, cornstarch, salt and nutmeg. Stir until dissolved over low heat until thick, stirring occasionally. Once it is thickened, remove from heat and stir in butter, lemon zest and juice. Serve hot or cold over gingerbread along with cool whip.