

Gingerbread with Lemon Sauce

1 cup all purpose flour, sifted

1 tsp baking soda

1/4 tsp salt

2 tsp cinnamon

1 tsp ground ginger

1 egg lightly beaten

5 Tbsp dark brown sugar

1/2 cup dark molasses

1/2 cup buttermilk

1/4 cup melted butter or shortening

Sift together the flour, salt, soda & spices. In a mixing bowl, combine beaten egg, sugar, molasses, buttermilk & melted butter. Add sifted dry ingredients gradually, stirring to blend. Beat until smooth. Turn batter into a greased & floured 8 inch or 9 inch square pan & bake at 350 for about 30 minutes.

Lemon Sauce

1/2 cup white sugar

1 Tbsp cornstarch

1/8 tsp salt

1/4 tsp freshly grated nutmeg

1 cup boiling water

1 Tbsp butter

1 tsp grated lemon zest

1 lemon, juiced

In large saucepan, stir together, sugar, cornstarch, salt & nutmeg. Gradually stir in boiling water, then simmer over low heat until thick, stirring occasionally. Remove from heat; stir in butter, lemon zest, lemon juice & pour over gingerbread. Top with lemon swirls.