

FRUIT GINGERBREAD I make by another recipe, although the old stand-by is very good with the addition of a cupful of raisins or other fruit.

Here is the rule I use when I wish a richer product:

1/2 Cupful of Butter	1 Teaspoonful of Cinnamon
1 Cupful of Brown Sugar	1 Teaspoonful of Ginger
1/2 Cupful of Molasses	1 Teaspoonful of Mace
2 Eggs	1/2 Teaspoonful of Cloves
1/3 Cupful of Chopped Dates	1/2 Cupful of Chopped Seeded Raisins
1/2 Cupful of Chopped Candied Peel	1/2 Cupful of Chopped Nut Meats
2 1/2 Cupfuls of Flour	1 Cupful of Sour Cream
	1 Teaspoonful of Soda

CREAM the butter and sugar together, add the molasses and the well-beaten eggs, sift the flour, soda and spices together, and add alternately with the sour cream to the mixture. Dust the chopped nuts and fruit with flour and add them to the batter, bake in a square pan in an oven heated to 350 degrees for forty-five minutes. This gingerbread will keep moist for several weeks.