

GINGERBREAD CAKE.

- 1-3 cup fat.
- $\frac{1}{2}$ cup sugar.
- 1 cup molasses.
- 1 egg.
- 3 cups sifted soft wheat flour.
- $\frac{4}{4}$ teaspoons baking powder.
- $\frac{1}{2}$ teaspoon soda.
- $\frac{1}{2}$ teaspoon salt.
- 1 teaspoon ginger.
- $\frac{1}{4}$ teaspoon cloves.
- $\frac{1}{4}$ teaspoon cinnamon.
- 1 cup milk.

Cream together the sugar and fat. Add the molasses and beaten egg. Sift together twice the dry ingredients and add to the first mixture, alternately with the milk. Bake in two shallow pans in a moderate oven (350 degrees F.) for 30 to 40 minutes. Serve with cream cheese or whipped cream.

One cup of sour milk may be used instead of the sweet milk. In that case, use one scant teaspoon of soda in place of the one-half teaspoon now called for, and use only two teaspoons of baking powder.