



MARSHMALLOW GINGERBREAD

Sift together $2\frac{1}{3}$ cups flour, 1 teaspoon baking powder, $1\frac{1}{2}$ teaspoons soda, $\frac{1}{2}$ teaspoon salt, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon each of cloves and cinnamon. To $\frac{1}{2}$ cup melted shortening, add 1 cup Brer Rabbit Molasses or Brer Rabbit Syrup, 1 egg well beaten. Then add sifted dry ingredients and 1 cup sour milk. Bake in flat pan 25 to 30 minutes in moderate oven. Remove from pan and when partially cool split with fork. Lay whole marshmallows between the halves. Return to oven for 3 minutes just before serving. Cut into squares and serve hot with whipped cream or chocolate sauce.