

# Giant Gingerbread

16 ounces applesauce	1-1/2 teaspoons cinnamon
1 cup dark molasses	1/2 teaspoon ground cloves
1 cup raisins	4 eggs
2 teaspoons baking soda	1-1/3 cups sugar
3 cups flour	2/3 cup olive oil
1/2 teaspoon salt	1 cup chopped nut
2 teaspoons ground ginger	

1. Preheat oven to 325 degrees. Bring applesauce to a boil, and then stir in molasses, raisins and baking soda. Cool to room temperature.
2. Sift together flour, salt, ginger, cinnamon and cloves; set aside.
3. Using an electric mixer, beat eggs until light in color. Gradually beat in sugar, and then continue beating until mixture is thick. Add olive oil gradually; mix well.
4. Fold in flour mixture, alternating with molasses mixture and mixing well. Fold in chopped nuts.
5. Pour into a greased 10-inch tube pan and bake for 75 minutes. Cool in cake pan for 15 minutes, and then remove to serving plate. Serve with whipped cream.

\*\*\*\*\*

## Gingerbread - 2

1/2 cup butter	1 teaspoon ground ginger
1/2 cup sugar	1/2 teaspoon ground cloves
1 egg	1/2 teaspoon salt
2-1/2 cups flour	1 cup molasses
1-1/2 teaspoons baking soda	1 cup hot water
1 teaspoon cinnamon	

1. Preheat oven to 350 degrees. Cream together butter and sugar. Beat in egg.
2. Sift together flour, baking soda, cinnamon, ginger, cloves and salt.
3. Combine molasses and water, and add to butter mixture alternately with flour mixture. Beat until creamy.
4. Grease or line 8-inch square pan with wax paper. Pour in batter and bake for 50 to 60 minutes. Serve plain or with top-pings such as whipped cream or applesauce

### Gingerbread Topping

Three tablespoons butter, softened	Two tablespoons of cream
One tablespoon of molasses	1/2 cup of coconut
1/4 cup of sugar	

Mix together all ingredients. Spread over baked gingerbread. Broil for a few minutes until lightly browned.