**GINGERBREAD**

**Ingredients:**

2 ½ cups all-purpose flour

1 ½ teaspoons baking soda

1 teaspoon cinnamon

1 teaspoon powdered ginger

1 teaspoon cloves

1 teaspoon salt

½ cup shortening (1/4 cup [1/2 stick] butter + ¼ cup of Crisco)

½ cup of sugar

1 egg

1 cup molasses

1 cup of hot water

1. Preheat oven to 350 degrees
2. Sift together first five ingredients (flour, baking soda, spices and salt). Put aside.
3. Put sugar and shortening in bowl of electric mixer and blend
4. Add molasses to sugar and shortening.
5. Blend dry ingredients into the sugar, shortening and molasses mixture—alternating with the hot water.
6. Bake in a brownie-sized pan for 35 to 40 minutes

**Icing:**

* 6 ounces cream cheese, softened
* 2 cups confectioners' sugar
* **1/4 cup Salted Butter, softened**
* 1 teaspoon vanilla extract
* 1 to 2 tablespoons 2% milk

Mix together in an electric mixer. If icing seems soft, add more confectioner’s sugar.