

PRESIDENT JAMES MADISON

DOLLEY MADISON'S SOFT GINGERBREAD

8 SERVINGS

15 MIN
PREP TIME

30 MIN
COOK TIME

INGREDIENTS

- 2½ cups flour
- 4 teaspoons ground ginger
- 1 tablespoon ground cinnamon
- 1 cup molasses
- 1 cup hot water (divided)
- ⅔ cup fresh beef drippings or lard
- 1¼ teaspoons baking soda

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Mix the flour, ginger, and cinnamon in a bowl.
3. In another bowl, mix the molasses with melted bacon drippings, lard, or butter.
4. Dissolve the baking soda in ¼ cup hot water and add it to the molasses/fat.
5. Heat the remaining ¾ cup water until it's almost boiling. Alternate adding the water and flour mixture to the molasses mixture, and stir until combined.
6. Pour into a greased 9”x9” baking dish and bake for about 30 minutes. It's done when a toothpick comes out clean.

DOLLY MADISON'S SOFT GINGERBREAD



NUTRITION PER SERVING (8 SERVINGS)

Calories 424 • Total Fat 18g • Saturated Fat 7g • Sodium 215mg • Total Carbohydrates 63g • Dietary Fiber 2g • Added Sugars 32g • Protein 4g

DIETITIAN'S NOTE

Use vegetable oil instead of lard to reduce saturated fat.

Adapted from: Presidentress