

Mrs. Keller's Gingerbread

1/2 cup unsalted butter (1 stick), at room temperature
1 cup sugar
1 cup blackstrap molasses
2 large eggs
2 1/2 cups all-purpose flour
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 cup boiling water
2 teaspoons baking soda
sweetened whipped cream for serving (optional)

1. Preheat the oven to 350°F. Grease a standard bundt pan or a 9-by-13-inch baking pan.
2. In a large bowl, beat the butter and sugar together until light and creamy. Beat in the molasses and then the eggs.
3. Sift together the flour, ginger, cinnamon, and cloves. Add into the molasses mixture, and beat until smooth.
4. In a small bowl, combine the boiling water and baking soda. The mixture will be foamy. Slowly add the soda mixture to the batter, stirring until well combined. Check to make sure the butter is blended and uniform. Pour the batter into the prepared pan.
5. Bake until a toothpick inserted in the middle comes out clean, about 35-45 minutes.
6. Cool in the pan on a wire rack for 5 minutes before cutting. Serve warm, with whipped cream, if desired.

(Note: this is an old recipe handed down to me ... unsure of its source ... circa 1905?)