Old-Fashioned Gingerbread Loaf

Soft molasses bread with warming ginger, cinnamon and cloves.

Makes: 1 loaf (10 slices) Oven: 350 F Time: 75-90 min

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves

Wet Ingredients / Finish

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1 large egg, room temperature
- 3/4 cup unsulphured molasses
- 3/4 cup hot water
- 1 tsp vanilla extract
- Optional: powdered sugar for dusting or whipped cream for serving

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling. Whisk flour, baking soda, salt and spices in a bowl.
2. Beat softened butter and brown sugar until fluffy, about 2-3 minutes. Beat in the egg, then molasses and vanilla; the mixture may look slightly separated.
3. Stir in half the flour mixture, then the hot water, then remaining flour. Mix gently just until smooth; do not beat the batter.
4. Pour into the pan. Bake 50-65 minutes, until the center springs back lightly and a toothpick comes out clean or with a few moist crumbs. Tent with foil if needed.
5. Cool in the pan 15 minutes, then lift onto a rack. Let cool before slicing. Dust with powdered sugar, or serve slightly warm with whipped cream.

Trail Tater Tip

Choose regular unsulphured molasses, not blackstrap, which can be too bitter here. The ginger flavor deepens overnight; wrap the cooled loaf tightly before storing.