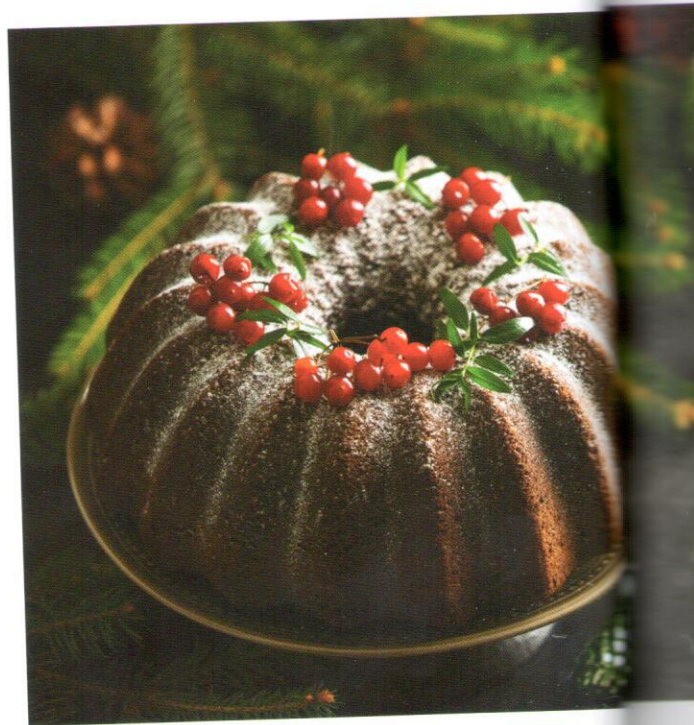


My Swedish Great-Great-Grandmother's Gingerbread

WRITTEN BY CARA LANZ

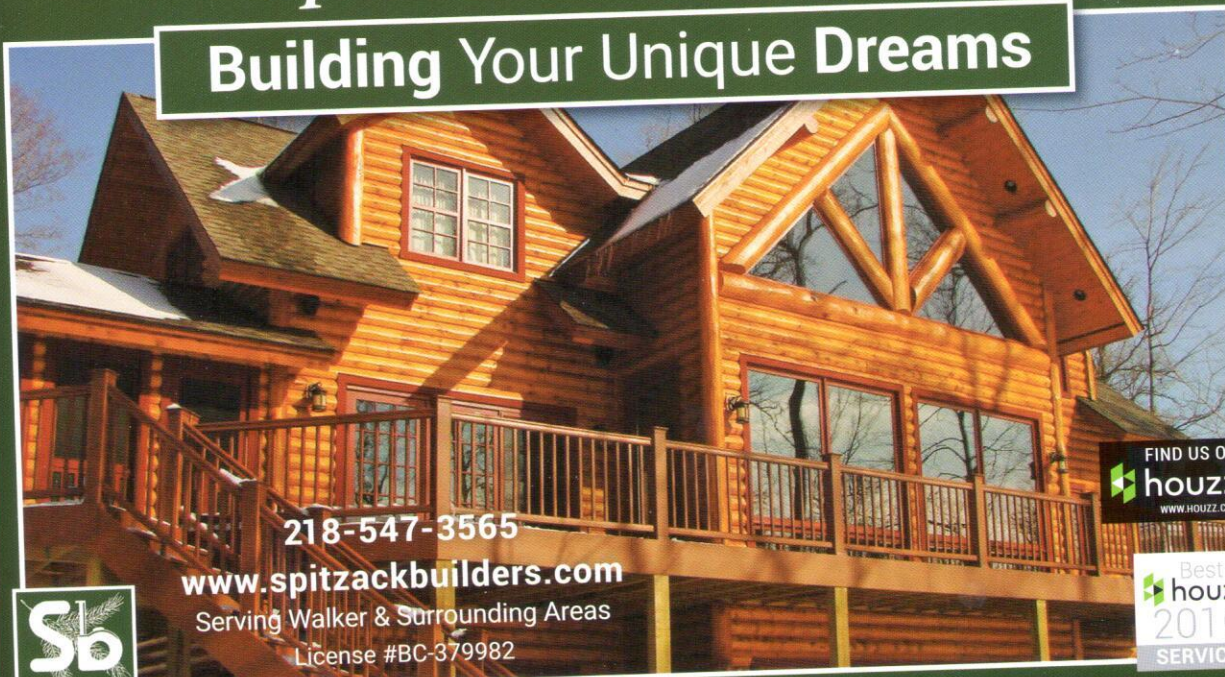
MY GRANDMOTHER LOVED CHRISTMAS. She started shopping for gifts in March and signed them from the crew at the North Pole in rhyme or alliteration with our names. So, I have Comet and Cupid to thank for countless bottles of Avon perfume, while Dasher and Dancer liked to give my brother David new socks every year. As for my mom, Judy? Her gifts came from Rudy. You know, the red-nosed one.

In addition to gift-giving, my grandma loved to make Christmas cookies, candies, and bonbons of all kinds. Platters and platters of them. So, I draw my Christmas baking inspiration from her. And one of her favorite cake recipes was her Swedish grandmother's gingerbread. Rich and moist with a zingy ginger kick, it's perfect topped with either a dusting of powdered sugar, a dollop of whipped cream, or generously glopped with White Chocolate Cream Cheese Frosting.



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Ingredients

- 1 cup sugar
- 2 eggs
- 1/2 cup molasses
- 1 cup boiling water
- 2-1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 2 tsp ginger
- 1/2 cup shortening, melted

Instructions

Preheat oven to 350 degrees. Grease and flour Bundt pan or use baking spray that has flour included.

Mix sugar, eggs, molasses, and water. Sift in dry ingredients. Add melted shortening. Mix until just combined.

Pour mixture into Bundt pan. Bake 30 minutes or until toothpick inserted in middle comes out clean.

Cool on wire rack for 2 hours or until cool.

Top with powdered sugar, whipped cream, or white chocolate cream cheese frosting.




White Chocolate Cream Cheese Frosting

Ingredients

- 8 oz. cream cheese, softened
- 1/2 stick butter, softened
- 1 tsp vanilla
- 1 cup white chocolate chips, melted
- 2 cups powdered sugar

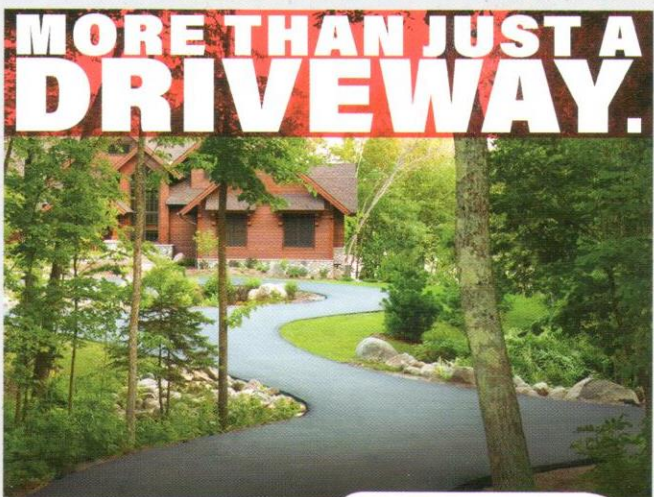
Instructions

In a medium bowl, beat cream cheese and butter until combined and fluffy. Beat in vanilla and white chocolate. Gradually add powdered sugar, beating until smooth.

Place frosting in large zipper bag, snip off one corner, and pipe onto cake or cupcakes. 

Front Porch continued on page 14

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