

## Betty's Deep, Rich Gingerbread



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In this video, Betty demonstrates how to make Deep, Rich Gingerbread. This is such a flavorful dessert that all it needs for perfection is a dollop of sweetened whipped cream on top!

### Ingredients:

½ cup butter, softened

1 egg

1 cup molasses

2 ½ cups all-purpose flour

1 ½ teaspoons baking soda

½ teaspoon salt

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1 cup hot tap water

sweetened whipped cream (for garnish) (You will find a Quick Tip for making Sweetened Whipped Cream Topping in [bettyskitchen](#), or you may use Cool Whip.)

In a large mixing bowl, whip ½ cup softened butter with an electric mixer until fluffy. Gradually add ½ cup sugar, and whip until smooth. Add 1 egg and 1 cup molasses mixing well after each addition. In a separate mixing bowl, thoroughly combine 2 ½ cups all-purpose flour, 1 ½ teaspoons baking soda, ½ teaspoon salt, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon, and 1 teaspoon ground ginger. Add to molasses mixture, alternately with 1 cup hot tap water, beginning and ending with flour mixture. Use mixer to beat after each addition. Pour batter into a 9-inch square baking pan or Pyrex dish that has been buttered and floured. Bake at 350 degrees (F) for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean. Let gingerbread sit in baking pan for about 10 minutes, and then lift out onto a cooling rack. Cool completely or serve warm. To serve (large servings), cut into 9 equally-sized squares and place each on a nice serving plate. Top with a dollop of sweetened whipped cream. This is a deep, rich, and gorgeous dessert—and so easy to make! I hope you love it! --Betty