

During her years living at Rocky Ridge Farm in Mansfield, Missouri, Laura Ingalls Wilder became famous for the gingerbread she made for local get-togethers. This is her recipe in her own words, as she shared in a letter. We've added modern hints in brackets and at the bottom of the page we have explained how to measure the baking soda and boiling water.

Laura's GINGERBREAD



INGREDIENTS:

1 cup sugar	½ teaspoon salt
1 cup molasses	1 teaspoon each of ginger, cinnamon, allspice, cloves
3 cups flour	2 teaspoons soda in 1 cup of boiling water
½ cup shortening	
2 eggs	

INSTRUCTIONS:

Cream sugar and shortening. Add molasses and mix. Put soda in cup and pour boiling water on it. Hold cup over mixing bowl and let foam run over until cup is full of the water [see explanation below].

Mix. Sift spices and salt with flour into mixture and mix thoroughly. Add at the last the 2 well-beaten eggs. Fold them in lightly but well. Pour into greased [9x13] baking pan and bake in moderate oven [350°] for 30 min.

I bake in a large, long pan. Raisins, nuts, candied fruits - one or all may be added if you wish.

HELPFUL HINTS FOR THE MODERN BAKER.

In a separate bowl that is safe to receive boiling water, pour 1 cup of boiling water. Add baking soda and stir. Combine with other ingredients.

Laura liked to top her cake with chocolate frosting! We added some walnuts, too.

Learn more about Laura and her family: notgrass.com/laura.