

# Move Over Brown Sugar... Grandma's here for the holidays!

Grandma's Molasses...  
the better-for-you  
natural sweetener.

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## Grandma's Holiday Gingerbread

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|----------------------------------|--|
| 2 1/2 cups sifted enriched flour | 1/2 cup shortening                     |
| 1 teaspoon salt                  | 1/2 cup sugar                          |
| 2 teaspoons ginger               | 1 teaspoon double-acting baking powder |
| 1 1/2 teaspoons cinnamon         | 1 cup Grandma's Molasses               |
| 1/2 teaspoon cloves              | 2 eggs                                 |
| 1/2 teaspoon nutmeg              | 1 cup hot water                        |

Heat oven to 350 degrees F. Sift together first seven ingredients. Cream shortening, sugar and soda. Add molasses. Stir in 1/2 cup flour mixture. Beat in eggs. Add hot water alternately with remaining flour mixture. Beat 1/2 minute. Bake 45 minutes or until done in a well-greased, lightly floured 9x9x2-inch pan.

YIELD: 9 to 12 servings

When recipes call for brown sugar, use Grandma's instead:  
1/4 cup Grandma's Molasses + 1 cup granulated sugar = 1 cup brown sugar