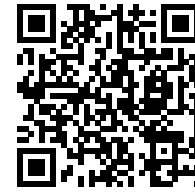


Classic Gingerbread Loaf



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Recipe by: Laura Vitale

Serves 12

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- __ 2-1/3 cups of All Purpose Flour
- __ 1 tsp of Baking Powder
- __ 1/2 tsp of Baking Soda
- __ 1/2 tsp of Salt
- __ 2 tsp of Ginger
- __ 1 tsp of Cinnamon
- __ 1/2 tsp of Ground Cloves
- __ 1/4 tsp of Nutmeg
- __ 3/4 cup of Brown Sugar
- __ 1/2 cup (1 Stick) of Unsalted Butter, softened at room temperature
- __ Zest of 1/2 of an Orange
- __ 2 tsp of Vanilla Extract
- __ 1/2 cup of Unsulphered Molasses
- __ 2 Eggs
- __ 1/2 cup of Sour Cream
- __ 1/2 cup of Milk
- __

1) Preheat your oven to 350 degrees, line a 9x5 inch loaf pan with parchment paper, spray with some non-stick spray and set aside. In a small bowl, stir together the flour, baking powder, baking soda, salt and spices, set aside.

2) In a large bowl, using a hand mixer, cream together the butter and sugar for 1 minute, add the eggs, vanilla and orange zest and whisk for 1 more minute.

3) Add the molasses and sour cream, mix until combined, then add the dry mixture along with the milk and mix just long enough to combine. Spread batter evenly in your prepared loaf pan and bake for 50 to 60 minutes or until a toothpick inserted in the center comes out clean. Allow to cool before slicing.

