

Bleu Boheme Gingerbread

Courtesy of Bleu Boheme

BLEU BOHÈME

- 1/2 cup Butter
- 3/4 cup Sugar
- 1 cup Mollasses
- 2 Eggs
- 2 1/2 cups Flour
- 1 tsp. Salt
- 2 tsp. Baking Powder
- 1/2 tsp. Baking Soda
- 1 tsp. Dry Ginger
- 2 tsp. Cinnamon
- 1/2 tsp. Cloves
- 1/2 cup Hot Water

Cream Butter And Sugar, Then Molasses. Beat In Eggs One At A Time. Sift Flour Salt Powders And Spices. Add To Mixture Alternately With Hot Water. Pour Into Bundt Pan And Bake In Water Bath At 350 Deg. 40 Min.

Serve With Caramel Sauce And Fresh Whipped Cream.