

[TERRY'S GINGERBREAD.](#) [Directions.](#) [Print out.](#)

From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman.

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Ellie Loengard

Ingredients.

1/2 cup boiling water	1 1/2 cups flour
2 cups shortening, butter, or margarine	1/2 tsp. salt
2 cups brown sugar	1/2 tsp. baking powder
2 cups light molasses	1/2 tsp. soda
1 egg, well beaten	3/4 tsp. ginger
	3/4 tsp. cinnamon

Directions.

1. Beat water and shortening, butter, or margarine, until melted.
2. Add sugar, molasses and egg and beat well. Add the rest of the ingredients and beat until smooth.
3. Bake in floured and greased 8-inch square pan at 350 degrees for 35 minutes.