

# GINGERBREAD LOAF

2  $\frac{3}{4}$  cups of all-purpose flour  
1 cup of brown sugar, packed  
1 cup of hot water  
1  $\frac{1}{2}$  stick of unsalted butter, softened  
2 eggs  
 $\frac{3}{4}$  cup of molasses  
1 tbsp cinnamon  
3 tsp ground ginger  
1 tsp baking soda  
1 tsp allspice  
1 tsp vanilla extract  
 $\frac{1}{4}$  tsp salt



## RECIPE INSTRUCTIONS

To prepare, preheat your oven to 350 degrees and use cooking spray on a loaf pan. Next, bring out a medium mixing bowl and add the flour, ginger, baking soda, salt, allspice, and cinnamon. Whisk the ingredients together and set aside.

In your Bosch Universal Plus Mixer, add your softened butter and brown sugar until well-combined, then beat in the vanilla and eggs. Be sure to use the Bosch wire whips attachment to combine these ingredients.

In a small mixing bowl, combine your molasses and hot water. Whisk until the water and molasses combine, then add to your Bosch mixer. After the molasses mixture has been incorporated with the other wet ingredients switch out your wire whips for the Bosch cake paddle attachment, then begin to add the flour mixture. You can keep your Bosch stand mixer running as you add the flour mixture.

Once everything is well-combined, pour the batter into your loaf pan until it is  $\frac{3}{4}$  full and place in your oven. Bake for 55-65 minutes or until you can insert a toothpick and it comes out clean. After baking, allow your loaf to cool for 15-20 minutes in the pan before you remove it.