

Fairy Gingerbread

- 2 cups of flour
- 1 cup molasses
- 1 tsp salt
- 1 cup sugar
- 1 tsp ginger
- 1 cup shortening
- 1 tsp allspice
- 2 eggs
- 1 tsp cinnamon
- 1 cup boiling water
- 2 tsp baking soda

Cream the shortening and sugar. Add beaten eggs and molasses. Mix and sift dry ingredients, except baking soda, and add gradually to the first mixture. Pour boiling water over baking soda and add to mixture, giving whole mixture a quick beating. Bake at 325 degrees for 50-60 minutes.