**GINGERBREAD**

**(from “Stars Desserts” by Emily Luchetti)**

1 ½ cups boiling water

1 cup molasses

1 teaspoon baking soda

4 ounces (1 stick) soft, sweet butter (unsalted)

1 cup firmly packed light brown sugar

1 large egg

½ teaspoon salt

2 teaspoons ground ginger

1 ¼ teaspoons ground cinnamon

pinch of ground cloves

2 ½ cups flour

1 tablespoon baking powder

Preheat the oven to 350 degrees. Butter the bottom and sides of a 9x13 inch pan.

Bring the water to a boil in a small pot and remove it from the heat. Stir in the molasses and the baking soda. Set the molasses mixture aside to cool to lukewarm.

Combine the butter and sugar in the bowl of an electric mixer. With the paddle attachment, cream on medium-high speed for about 2 minutes, until light and fluffy. Continuing to mix, add the egg.

Sift together salt, ginger, cinnamon, cloves, flour, and baking powder. Alternately fold the dry ingredients and the cooled molasses mixture into the butter and egg mixture on low speed. Pour the batter into the prepared pan.

Bake the gingerbread for 30 to 35 minutes, until a skewer inserted in the middle comes out clean.