

# Gingerbread Loaves

written by The Recipe Exchange | October 24, 2017

## **Ingredients**

1 cup packed brown sugar  
3/4 cup butter or margarine, softened  
2 eggs  
3/4 cup molasses  
1 cup boiling water  
1 teaspoon baking soda  
2 3/4 cups all-purpose flour  
2 teaspoons baking powder  
4 teaspoons ground ginger  
2 teaspoons ground cinnamon  
1 teaspoon ground allspice  
1/2 teaspoon ground cloves  
1/4 teaspoon salt

## **Glaze**

1/2 cup powdered sugar  
1 to 2 tablespoons lemon juice

## **Directions**

Heat oven to 350°F. Grease 2 (8×4-inch) loaf pans with shortening or cooking spray. In large bowl, beat brown sugar and butter with electric mixer on medium speed until light and fluffy. Add eggs; beat well. In small bowl, stir molasses, water and baking soda until well mixed; beat into brown sugar mixture.

Gradually stir in flour and remaining bread ingredients until well blended. Spoon batter evenly into pans.

Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pans on cooling rack 15 minutes; remove from pans. Cool completely, about 1 hour 15 minutes.

In small bowl, stir together powdered sugar and enough lemon juice for desired consistency. Brush glaze over cooled loaves. Wrap tightly and store in refrigerator.