

Soft Gingerbread

From the kitchen of Pat Wodskow

1 ½ cups sifted flour	2 eggs
¼ tsp baking soda	½ cup molasses
1 ½ tsp ginger	½ cup sour milk or buttermilk
1 ½ tsp cinnamon	½ cup butter
½ tsp cloves	½ cup sugar
¼ tsp salt	

Heat the oven to 350°. Grease and lightly flour an 8" square pan. Sift flour, baking soda and spices into mixing bowl and set aside. Put remaining ingredients into the blender container, cover and process on low until smooth. Pour into dry ingredients and mix well. Pour into prepared pan and bake 20-30 minutes.

Try serving it with warm applesauce and whipped cream or with this yummy caramel sauce and whipped cream.

Caramel Sauce

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4	Cups packed brown sugar
2	cups heavy or whipping cream
1 1/3	cups light corn syrup
½	cup butter
2	tsp distilled white vinegar
½	tsp salt
4	tsp vanilla extract

In a 5 quart heavy bottomed pan, (not smaller because it boils up) add sugar, heavy cream, butter corn syrup, vinegar and salt. Cook to boil on high heating stirring occasionally. Reduce heat and simmer uncovered 5 minutes stirring frequently. Remove from heat and add vanilla. Sauce will be thin but will thicken when cooled. Cool completely and store in fridge. This sauce is great on ice cream, apples, peach cobbler, and cake or just about anything.