

Gingerbread



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1 package Yumee Yumee Muffins & Coffee Cakes mix
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1/8 teaspoon ground nutmeg
2 eggs
1/2 cup butter, melted or canola oil
1/2 cup unsulphured molasses
1/2 cup sour milk or rice milk

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix, cinnamon, ginger, allspice, and nutmeg. Mix well. In a separate bowl, combine eggs, butter, molasses, and sour milk. Mix well. Pour molasses mixture into dry ingredients and mix well. Evenly divide batter among 4 greased 5 3/4 x 3 inch loaf pans.

Bake at 350 degrees for 28 to 33 minutes, or until a toothpick inserted near the center comes out clean. Allow bread to sit for 10 minutes. Remove bread from pan and cool on a wire rack.

Makes 4 mini loaves

Cook's Note: To make sour milk, place 1/2 tablespoon lemon juice in the bottom of a 1/2-cup measure. Fill with milk and allow the mixture to sit for 5 to 10 minutes, or until slightly curdled before combining with other ingredients. To bake in 7 x 2 1/2 x 2 inch oven-safe paper baking pans, fill 2/3 full and bake for 28 minutes. Cool on a wire rack.