



## **Molasses Cinnamon Gingerbread / Bonbon Siwo**

Servings: 24 squares

### **Ingredients:**

4 cups flour  
½ tsp baking powder  
½ tsp baking soda  
½ tsp salt  
2 tsp ground ginger  
2 tsp ground cinnamon  
½ tsp ground cloves

½ butter, softened  
½ cup brown sugar  
1 cup molasses  
¾ cup hot water

### **Directions:**

1. Preheat oven to 350 degrees.
2. Sift together flour, sugar, salt, baking powder, baking soda, and spices.
3. Stir in the butter and molasses.
4. Slowly pour half the hot water over the dough while stirring vigorously. Gradually add water until the dough is soft to the touch but not sticky like batter
5. Press the mixed dough evenly into a greased and floured 9"x13" cake pan.
6. Bake 30 to 40 minutes, until the cake springs back when lightly pressed with a finger.