

GRANDMOTHER'S GINGERBREAD RECIPE

Posted on April 16, 2024 by admin

Gingerbread Cake

Follow our complete, step-by-step, instructions to learn how to make this old fashioned Gingerbread cake.



Just the aroma of this old fashioned Gingerbread Cake baking in the oven will bring back memories and excite your senses. We're using Grandmother's recipe to make it. Quick and easy to prepare.

You're going to love the aroma this cake makes while baking in your oven, especially around Christmas time. It just brings back lots of great memories of Grandmother's kitchen.

My own Mother made Gingerbread Men Cookies for us at Christmas time. She wasn't into decorating them, so we always enjoyed them plain.

This recipe for Gingerbread Cake however, comes from my Cousin Lynette. She listed this as one of her favorites in the "Stewart Family Favorites Cookbook" that our family produced back in 1999. I've posted numerous recipes from that family cookbook here on Taste of Southern.

The cookbook was made to share some family favorite recipes, and sold to the family members to help raise funds for the yearly family reunions we had for so many years.

Cousin Lynette called the recipe Grandmother's Gingerbread. I'm just not sure if she was referring to our Grandmother or to her own mother. You know, once you have children of your own, your own mother becomes known as Grandmother. Smile. I need to ask her about that.

The cake is really simple to make and as I stated, it smells delicious once it's been in the oven for about 20 minutes. Just keep a close eye on it and don't let it burn. Test it with a toothpick to be sure it's done.

Cousin Lynette says it's good plain, topped with apple butter, apple sauce or whipped topping. Whipped topping is my favorite way to enjoy it.

Ready to give it a try? Alright then, put on some Christmas music, head on out to the kitchen, and... Let's Get Cooking!

Grandmother's Gingerbread Recipe – You'll need these ingredients.

Pour the oil into a medium sized mixing bowl.

Add the sugar to the oil. Use a hand mixer and mix this together for about one minute on Medium speed.

Add the molasses. Mix this in with the oil and sugar. It might take a minute or so, but it will eventually come together.

After I poured the oil into the bowl from the measuring cup I was using, I measured the molasses out into the same measuring cup. The oil leftover in the measuring cup made it really easy to pour all the molasses into the bowl. Just a hint. You can thank me later. Smile.

Gradually add the flour. I measured flour out in 1/2 cup increments, added it to the bowl, and mixed it into the liquid just until it was fully combined.

Continue to add the flour and mix it in. The batter will get thick, but keep at it.

Add the milk. Mix the milk in just until it's fully combined.

Lightly beat the egg, then add it to the mixture. Mix the egg in just until fully combined.

Add the cinnamon. Mix again until fully combined.

Add the ginger. Mix this in just until fully combined.

Use a spatula to scrape down the sides of the bowl as needed. Be sure to scrape down in the bottom of the bowl as well to be sure everything is mixed together.

Prepare your pan. Grease and flour your pan in the bottom and up the sides. I used one of the cooking sprays that already has flour in it. Be sure to tap out any excess flour if using flour.

This is a 9-inch square pan by the way.

Pour the batter into your pan.

Place the pan in an oven that has been pre-heated to 350F degrees. Let the cake bake for 30 to 40 minutes, or until the cake is done.

Test the cake by inserting a wooden toothpick into the center of the cake. If the toothpick pulls out clean and free of any crumbs, your cake is done. The cake should also be pulling away from the sides of the pan.

When the cake is done, remove it from the oven and place it on a wire rack or folded towel to cool for 15 minutes.

After 15 minutes, remove the cake from the pan and set it upright on the wire rack to let cool completely.

Slice the cake as desired. I got 9 pieces out of this one.

Enjoy!

Cousin Lynette says this cake can be topped with apple butter, applesauce, or whipped topping. I like the whipped topping as my favorite. Of course, it's also good plain. Smile.