



**CAMP
SOUTHERN
GROUND**

GINGERBREAD LOAF

INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 3/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/2 cup light brown sugar packed
- 1/2 cup salted butter softened
- 1/2 cup unsulphured molasses
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup buttermilk
- powdered sugar for dusting the top if desired



DIRECTIONS

1. Preheat the oven to 350°F. Grease an 8 1/2"x 4 1/2" or 9x5" inch loaf pan with cooking spray. Then line with parchment paper for easy removal.
2. In a mixing bowl, thoroughly stir together the flour, baking soda, ginger, nutmeg and salt. Set aside.
3. In a large bowl, cream together the sugar and butter until well combined. Add the molasses and vanilla. Mix well. Add the eggs, one at a time, until well mixed.
4. Add the flour mixture to the sugar mixture alternately with the buttermilk, stirring just until blended after each addition.
5. Spoon the batter into the prepared pan and bake for 45-50 minutes. If the bread is getting too brown on top, cover loosely with aluminum foil to finish baking.
6. Let the loaf cool in the pan for 10 minutes. Then remove from the pan and cool completely.
7. Dust the top with powdered sugar after the bread has completely cooled.