

Tangy Ginger Bread with Whipped Cream or Ice Cream



Ingredients:

- 18 oz. Whole Wheat Flour
- ½ oz. baking soda
- ¼ oz. salt
- ½ oz. ground ginger
- ½ oz. cinnamon
- 8 oz. Asoyia **ULTRA** LOW LIN SOYBEAN OIL
- 3.5 oz. fine granulated sugar
- 3 oz. brown corn syrup
- 2 large eggs
- 18 oz. molasses
- 16 oz. buttermilk
- 6 oz. crystallized ginger

Print, trim, and fold on dotted line.

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1. Preheat oven to 350°F. Oil and flour a sheet pan.
2. Blend together, flour, soda, salt, ginger and cinnamon and set aside.
3. In a large mixing bowl fitted with a paddle, stir together, the Asoyia, sugar, brown corn syrup, egg, molasses and buttermilk. Stir in flour/spice dry mix by adding in 2 parts - blend until the batter is evenly moistened.
4. Stir in the crystallized ginger.
5. Pour the batter into the prepared sheet pan.
6. Bake 55- 60 minutes or until top springs back when pressed. Yield is about 32 - squares.
7. Some fun and tasty variations would be chopped dried apricots or raisins or diced, well drained canned peaches in place of the crystallized ginger. Or why not put apple sauce in the bottom of the pan and spread the gingerbread batter on top? Any of these alternatives will require adjusting bake time.
8. For traditional serving, just dollop a peak of luscious whipped cream or ice cream on top of your tangy gingerbread square for a delicious homey finish to any meal.

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