



Recipe for: Grandmother Frey's gingerbread

From the kitchen of: Dulce Kersting-Lark

2 cups flour  
1 tsp ginger  
1/2 tsp cinnamon  
1/2 tsp cloves  
1 tsp salt  
1 tsp baking soda  
1/2 cup brown sugar  
1/2 cup molasses (or more)  
1/2 cup milk (or more)  
1 egg  
1/2 cup lard

Mix and sift dry ingredients except sugar. Mix lard & molasses, melting if necessary. Add to lard & molasses the sugar, milk, egg, & dry ingredients. Bake in 325-350 oven for 20-25 minutes. To avoid appearance of curdling, add liquid and dry ingredients alternately. Can adjust upward the molasses and milk (or water) for desired consistency.

## **Story**

Maizie Hauck Frey was my great, great grandmother. She was born in 1869 and lived her whole life in Ohio. Maizie was a lover of books, helping to establish the first library in Ottawa, OH in 1924. Her recipe for gingerbread is full of all the best things – molasses, whole milk, and lard – which I suppose would help one endure a long, cold winter in the 19th century midwest.

Like so many recipes from this time, not all the details are included. Pan size, for instance, is missing. I use a 9x13 and that seems to work well. Serve it was a generous dollop of REAL whipped cream (which my grandmother Billy Kate taught me how to make).