

When fall is in the air... gingerbread should be on the table! Here's a delightful version of this old favorite dressed up inexpensively for a home supper or simple wartime entertaining. Luscious when garnished with whipped cream!



An "Economy" Favorite
for Wartime Meals!

Hot Gingerbread Ring with Applesauce

TRY IT THIS WEEK . . . USING GOLD MEDAL FLOUR
AND THE BETTY CROCKER RECIPE

Old-Fashioned Gingerbread, piquantly rich, dark and moist! Makes a complete dessert of the homey type. Served hot, with applesauce piled (or set in a bowl) in the center. Perfect results guaranteed only with Gold Medal "Kitchen-tested" Flour.

Haddon Hall Gingerbread (baked in a ring mold) . . . 3 1/2 cups sweetened thick Applesauce (or 1 No. 2 1/2 can) . . . 1/2 cup Whipping Cream, whipped and sweetened with 2 tbsp. sugar

FILL center of hot gingerbread ring on a serving platter with applesauce (or place the applesauce in a bowl set in center of ring). Serve at once... garnished with the sweetened whipped cream. 8 to 10 servings. NOTE: Applesauce may be tinted red or a delicate pink by cooking red cinnamon candies with it.

HADDON HALL GINGERBREAD

1/2 cup Shortening . . . 2 tbsp. Sugar . . . 1 Egg . . . 1 cup black Molasses (use black New Orleans for best flavor) . . . 2 1/4 cups sifted GOLD MEDAL "Kitchen-tested" Flour . . . 1 tsp. Soda . . . 1/2 tsp. Salt . . . 1 tsp. Ginger . . . 1 tsp. Cinnamon . . . 1 cup Boiling Water

CREAM shortening, add sugar, and cream well. Blend in well beaten egg and molasses. Sift flour, soda, salt and spices together . . . and add to creamed mixture alternately with the boiling water. Pour into a heavily greased-and-floured 9-inch mold (measured across the bottom)—2 inches deep with an open center 4 1/2 inches wide (mold should not be more than 3/4 full as batter rises very high). If a 9-inch ring mold is not available, fill a smaller mold 3/4 full, and bake remaining batter in greased-and-floured cup cake pans.

Bake about 45 min. in slow moderate oven (325°). Then let stand in a pan a couple minutes before turning onto hot serving platter.

If you live in the Southeast where Gold Medal Soft Wheat Flour is sold use 2 1/2 cups.

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