



ZILLA'S GINGERBREAD MEN

A Note From Margaret Atwood:

Zilla, one of the Marthas in the household of young Agnes, is a very good baker. She lets Agnes make bread men out of the leftover scraps, but I'm guessing she would also make a recipe for gingerbread men.

This one was my paternal grandmother's — also a very good baker. It's pretty basic, but Zilla is basic.



INGREDIENTS:

½ cup sugar or monkfruit sugar

⅓ cup shortening or butter

½ teaspoon salt

1 teaspoon ginger

(I put more ... maybe 2 teaspoons)

1 cup molasses

1 teaspoon baking soda, dissolved in ¼ cup hot water

About 3 cups of all-purpose flour, enough to make a good rolling dough

1 cup sugar

METHOD:

1. Cream the shortening and sugar.
2. Add salt, ginger and molasses.
3. Add dissolved baking soda, then flour.
4. Roll, then cut or mold, and bake at 350° for 8 or 9 mins.
5. For gingerbread men, add raisins for eyes and buttons.