**OLD FASHIONED GINGERBREAD**

**Ingredientes**:

5 cups / 12 oz / 350 g flour

1 tsp baking soda

1 tsp salt

1 tsp cloves

1 tsp nutmeg

2 tsp cinnamon

2 tsp ginger

1 cup / 8 oz / 225g vegetable shortening (Trex can be used)

1 cup / 8 oz / 225g sugar

1 ¼ cups / 170g molasses (or golden syrup for a lighter gingerbread)

2 eggs, beaten

**Method:**

* Preheat the oven to 350ºF / 180ºC / Gas 4.
* In a large bowl, blend together the flour, baking soda, salt and spices.
* In a saucepan, melt the shortening over a gentle heat. Cool slightly until lukewarm, then pour into the bowl of a food processor and add the sugar, molasses and eggs.
* Blend on medium speed until mixed well, scraping the sides of the bowl occasionally.
* Mix in the dry ingredients thoroughly.
* Roll and cut or mould into shapes and bake for 15 – 20 minutes, until the edges are slightly brown.

