

## **Honey Gingerbread**

### **Ingredients**

- $\frac{1}{2}$  cup butter, melted
- $\frac{1}{2}$  cup brown sugar
- 1 egg, beaten
- 2  $\frac{1}{2}$  cups flour
- 1  $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1 cup honey
- 1 cup hot water

### **Directions:**

- Melt butter and pour into a mixing bowl
- Blend in brown sugar and eggs. Set aside for now.
- In a separate bowl sift together flour, soda, salt and spices.
- Stir gradually into butter mixture along with honey and hot water.
- Pour into a greased 9 inch square pan.
- Bake at 350F for 50 – 60 minutes.