

Dolley Madison's Soft Gingerbread

Ingredients

Molasses
Beef drippings (or lard)
Baking soda
Hot water
Flour
Ground ginger
Ground cinnamon
Powdered sugar

Directions

Mix 1 cup molasses (Dolley's "receipt" specified New Orleans molasses) with 2/3 cup fresh beef drippings. Add 1 1/4 teaspoons baking soda dissolved in 1/4 cup hot water. Sift your dry ingredients: 2 1/4 cups flour, 4 teaspoons ginger, and 1 tablespoon cinnamon. Next pour 3/4 cup hot water which has almost reached the boiling point into the molasses mixture alternately with the flour mixture. Beat thoroughly with a rotary or electric beater. The dough should be soft enough to pour. Bake in a shallow, well-greased baking dish in a preheated medium (350 degrees F.) oven 25 to 30 minutes, or until a toothpick inserted in the center of the cake comes out clean. Delicious served warm, sprinkled with powdered sugar.

Source: *The Presidential Cookbook*
by Henrietta Nesbitt

Sept. 2018

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Rosalynn Carter's Peanut Butter Pie

Ingredients

Baked 9-Inch Pie Shell

Bottom Layer:

1 Cup Powdered Sugar

1 1/2 Cups Smooth Peanut Butter

Filling:

1/2 Cup Sugar

1/4 Cup Cornstarch

2 Cups Milk

2 Tablespoons Butter

3 Egg Yolks

1 Teaspoon Vanilla

Meringue:

3 Egg Whites

4 Teaspoons Sugar

Directions

Prepare filling: Mix dry ingredients. Add milk and egg yolks. Cook over low heat, stirring constantly until thick. Add butter and vanilla. Set aside. Mix bottom layer ingredients well. Put about 2/3 of it in the bottom of pie shell. Prepare meringue by whipping egg whites and adding sugar gradually. Pour filling on top of bottom layer. Top with meringue. Sprinkle reserved peanut butter mixture on top of meringue. Bake at 325 degrees until light brown - about 10 minutes.

Organized in 1968, the Shelby Area Democratic Club generally meets on the third Thursday of each month at 7:00 pm in the Sutter Roush Room, 23 East Main Street, Shelby, Ohio. Our meetings and events are open to all area Democrats and persons of good will. Please visit our website at ShelbyAreaDems.blogspot.com for news and updates.



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12th Annual

"Bakeless" Bake Sale



Rosalynn Carter's
Peanut Butter Pie

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