

**Great Holiday Recipe**  
**Orange Gingerbread**

**Ingredients:**

1/2 Cup of butter  
1/2 Cup of sugar  
1/2 Cup of light molasses  
1 Egg, beaten  
Grated rind and juice of 1 orange  
1/2 Cup of cold tea  
1 3/4 Cups of pastry flour  
3/4 Teaspoon of soda (baking)  
1 Teaspoon of ginger

**Directions:**

Cream the butter, add the sugar and mix until fluffy. Add the molasses, beaten egg, rind and juice of the orange and beat well. Add the tea and flour which has been sifted with the soda and ginger. Bake 30 minutes at 300°F to 325°F. This is the most delicious and tender gingerbread imaginable with a subtle flavor.