

Grandma's Gingerbread

This is spicier than some recipes, but is very good.

2 eggs
1 and 'a scrap' teaspoon allspice
 $\frac{3}{4}$ cup brown sugar
 $3\frac{1}{4}$ teaspoons ginger
 $\frac{3}{4}$ cup molasses
 $3\frac{1}{2}$ teaspoons cinnamon
 $\frac{3}{4}$ cup melted crisco (vegetarian shortening)
 $\frac{1}{2}$ teaspoon cloves
 $2\frac{1}{2}$ cups flour
1 and 'a scrap' teaspoon nutmeg
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon baking powder
1 cup boiling water

Add beaten eggs to sugar, syrup and melted crisco.

Sift dry ingredients and add to egg mixture.

Lastly, add boiling water and mix well.

Pour into greased and floured oven pan and bake at 350 degrees for 30 to 40 minutes.