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Holiday Gingerbread ♦♦

Holiday Gingerbread is a traditional dessert that is commonly consumed during the holiday season. It has a rich history and is often enjoyed with a cup of hot cocoa or tea. The gingerbread is soft and moist, with a warm and spicy flavor.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 60 mins

Total Time: 90 mins

Recipe Yield: 1000 grams

Number of Servings: 10

Serving Size: 100 g

Ingredients

250 g	All-Purpose Flour
2 tsp	ground ginger
1 tsp	Ground Cinnamon
1 tsp	ground cloves
1 tsp	Baking Soda

1 tsp	Salt
100 g	Unsalted Butter
200 g	Granulated Sugar
1 units	Egg
100 ml	Molasses
250 ml	Hot Water

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease and flour a 9x9-inch baking pan.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a medium bowl, whisk together the flour, ginger, cinnamon, cloves, baking soda, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the molasses.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Gradually mix in the dry ingredients, alternating with the hot water. Pour the batter into the prepared pan.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Baking

Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool in the pan before serving.

Prep Time: 0 mins

Cook Time: 50 mins

Nutrition Facts

Calories: 379 kcal

Fat: 15 g

Protein: 4 g

Carbohydrates: 57 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	57 g	103.64%	114%
Fibers	1 g	2.63%	4%
Sugars	37 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	7 g	31.82%	41.18%
Fat	15 g	53.57%	60%
Cholesterol	45 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	296 mg	12.87%	12.87%
Calcium	3 mg	0.3%	0.3%
Iron	12 mg	150%	66.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	336 mg	9.88%	12.92%
Zinc	3 mg	27.27%	37.5%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Events

Christmas New Year Back to School

Cuisines

Vietnamese

Course

Side Dishes Desserts Salads Sauces & Dressings

Cultural

Easter

Demographics

Senior Friendly Diabetic Friendly Heart Healthy

Diet

Ovo-Vegetarian Diet Anti-Inflammatory Diet Low Sodium Diet
 The Fast Metabolism Diet Nutrient Timing Diet The Rice Diet
 The Negative Calorie Diet The HCG Diet

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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