

Gingerbread

¼ cup butter
¼ cup chopped, pitted prunes
¼ cup boiling water
1/3 cup molasses
2/3 cups honey
1 organic egg
1 ½ cup whole wheat pastry flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon sea salt
¾ teaspoon cinnamon
¾ teaspoon ginger
¾ teaspoon nutmeg
¼ teaspoon cloves
½ cup boiling water

Preheat oven to 350 degrees and spray 9x9 pan with Pam.

1. Place prunes in ¼ cup boiling water in blender and puree.
2. Cream the butter in mixer. Add pureed prunes. Blend in molasses, honey and egg. Slowly add flour, baking powder, baking soda, salt and all spices, alternating with ½ cup boiling water.
3. Pour into baking pan and bake for 30 minutes or until toothpick comes out clean.
4. Serve with fresh whipped cream.