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# Ice Box Gingerbread

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 cup butter**  
**1 cup sugar**  
**4 eggs**  
**1 cup dark molasses**  
**2 teaspoons baking soda (dissolved in one tablespoon of hot water)**  
**1 cup buttermilk**  
**3 1/2 cups flour**  
**2 teaspoons ginger**  
**1 teaspoon nutmeg**  
**1 teaspoon vanilla**

In a bowl, cream the butter and sugar. Add the eggs, one at a time, beating well. Add the molasses, baking soda and buttermilk alternately with the flour. Add the spices.

Cover and store in the refrigerator until needed.

Fill greased tiny muffin tins half full.

Bake at 375 degrees for 6 minutes.

Yield: 6 dozen mini muffins

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*Per Serving (excluding unknown items): 5297 Calories; 212g Fat (35.7% calories from fat); 81g Protein; 778g Carbohydrate; 14g Dietary Fiber; 1353mg Cholesterol; 2544mg Sodium. Exchanges: 22 Grain(Starch); 3 Lean Meat; 1 Non-Fat Milk; 39 Fat; 28 Other Carbohydrates.*