

# Baked Desserts

## Gingerbread with Pumpkin Nutmeg Sauce

2/3 cup	Butter
2/3 cup	Milk
1 large	Egg, beaten
1 cup	Brown Sugar
1 tbsp	Molasses
2 cups	All Purpose Flour
1 tsp	Baking Powder
2 tsp	Baking Soda
2 tsp	Ground Ginger

• Melt butter, sugar and molasses in a saucepan over low heat. Sift flour, baking powder, baking soda and ginger in a mixing bowl. Stir in milk, beaten egg, butter and molasses mixture. Mix until all is well blended.

• Bake in a 9" pan at 325 degrees for 30 to 35 minutes.

• Cool cake for 2 hours before serving.

## Pumpkin Nutmeg Sauce

1 – 16 oz bottle	Lyons White Chocolate Designer Dessert Sauce (#2666)
3 tbsp	Canned 100 % Pumpkin
¼ tsp	Ground Nutmeg

• Blend the three ingredients until completely mixed.

