



## Gingerbread

3 c flour	3/4 c buttermilk
2 c sugar	3/4 c canola oil
3 T dry ground ginger	3/4 warm water
2 t baking powder	1t vanilla extract
1 t salt	1/4 c molasses
2 eggs	

Mix together dry ingredients. Whisk together wet ingredients. Whisk wet into dry. Spray aluminum soufflé cups with pan spray. Fill 3/4 full with batter. Bake for 18 minutes at 300 degrees. Serve warm and topped with toffee crumbles and freshly whipped cream.

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