

## Lemon Zinger Gingerbread

Serve warm with jam for a breakfast treat, or with a dollop of pumpkin flavoured whipped cream for a dessert inspired by autumn.

Prep Time: approx. 15 Minutes.

Cook Time: approx. 25 Minutes.

Ready in approx. 40 Minutes.



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2 bags	Celestial Seasonings Lemon Zinger Tea	2 bags
1/2 cup	melted butter, cooled	120 ml
1/4 cup	vegetable oil	60 ml
3/4 cup	molasses	180 ml
3/4 cup	brown sugar	180 ml
2	eggs	2
2-1/2 cups	all-purpose flour	600 ml
2 tsp	baking soda	10 ml
1/2 tsp	baking powder	2.5 ml
1 Tbsp	ground ginger	15 ml

1-1/2 tsp	cinnamon	7.5 ml
1/2 tsp	cloves	2.5 ml
1/2 tsp	freshly grated nutmeg	2.5 ml

### **Directions**

- 1** In a small saucepan, bring 1-1/2 cups water with tea bags to a rolling boil.
- 2** Heat oven to 350°F. Spray a 10-inch tube pan with nonstick cooking spray.
- 3** Meanwhile, in a medium bowl, combine butter, oil, molasses and eggs; set aside.
- 4** In a large bowl, combine dry ingredients. Stir with a whisk to remove lumps. Add molasses mixture.
- 5** Stir in 1 cup boiling tea. Stir well to combine.
- 6** Pour batter into prepared pan. Bake at 350°F for 25 minutes or until the loaf springs back lightly when touched.

*Recipe courtesy of Celestial Seasonings*