

Honey Raisin Loaf (Steamed)

Modified, Based on: Rowena VanHorn's handwritten recipe

Serves: ?

Cooking Time: min 1 hr

1/4 c butter / oleo
3/4 c honey
2 eggs
1/2 t vanilla
1 1/4 c evaporated milk

2 1/2 c whole wheat flour
2 1/2 t baking powder
1/2 t cinnamon
1/4 t cloves
1/2 t nutmeg
3/4 c raisins
1/2 c nut meats, chopped

- large kettle with cover and rack
- empty, greased food cans (16-20 oz. - but other sizes okay)
- aluminum foil
- heavy rubber bands

Bowl 1: Cream butter until light and fluffy. Beat in honey, eggs, and vanilla. Add milk and beat another minute.

Bowl 2: sift flour, baking powder, cinnamon, cloves, nutmeg. Mix in raisins and nuts until raisins are coated.

Combine 2 mixtures and pour into greased cans 1/2 full.

Steam:

Cover cans with aluminum foil and secure with strong rubber bands.

Place covered cans on rack in large kettle and pour water 1/2 way up on cans.

Cover Kettle and bring water to boil. Turn heat down & simmer until bread is done (16-20 ounce cans for 1 hour)

To test doneness remove foil & push surface of bread slightly with finger. If bread feels firm & surface is moist, but not sticky, bread is done.

Allow bread to cool some. Remove from cans.