

## Boston Brown Bread (steamed)

$\frac{1}{2}$  c. flour

1 t. baking powder

1 t. " soda

1 c. cornmeal

1 c. whole wheat flour

1 c. raisins

$\frac{1}{4}$  c. veg. oil

$\frac{3}{4}$  c. molasses

2 c. buttermilk

Sift flour, baking powder, soda together. Stir in cornmeal and whole wheat flour. Add raisins and mix well. In small bowl, combine oil, molasses and buttermilk, mix well. Combine 2 mixtures. Pour half way up in well greased cans. Cover cans with aluminum foil & secure with string or rubber bands. Place cooked cans on rack in large

Grandma Van Horn

kettle and pour water halfway up the  
cane. Cover Kettle and bring to boil.  
Turn heat down & simmer until bread  
is done - Test bread as told on  
Susquehanna Loaf card,