

Honey Raisin Loaf (Steamed)

- 1/4 c. butter (dole)
- 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 meat, chopped

Cream butter, until light and fluffy. Add honey, eggs and vanilla, beat one minute. Add milk and beat another minute. Sift flour, baking powder, cinnamon, cloves, nutmeg, add raisins and nuts and mix until raisins are flour coated. Combine the 2 mixtures, until blended. Pour into greased cans 1/2 full. Cover with aluminum foil & secure with string or rubber bands. Place covered cans on rack in

Grandma Van Horn

large kettle and pour water $\frac{1}{2}$ way up on cans. Cover kettle and bring water to boil. Turn heat down & simmer until breads are done - 16oz or 20oz can for 1 hour. Test bread as told on Susquehanna loaf card.