



*Steamed Brown Bread*

*Steamed Brown Bread / For a boiler the size of ours. take a little / more than a quart of Indian meal, 1 cup of / molasses, 1 teaspoonful of saleratus dissolved / mix thin so that it will run with cold / water or milk, milk is preferable, to be / kept in boiling water five or six hours. / Have the boiler thoroughly greased. Do not fill it quite full, have about two / inches for rising.*

Contributed to Maine Memory Network by Maine Historical Society

MMN # 103379

Date: ca. 1870

Description: Recipe for Steamed Brown Bread



