Steamed Brawn Bread

Sar a bailer the sire of aurs. take a little
more than a guark of Indian meal, I cup as
malasses, I teasparnful as I aleratus dissalar,
mix thin so that it will iun, with cald
water ar might, milk is preferable, to be
kept in bailing water five or six haurs.
Shave the bailer tharoughly greased s

Do not fill it quite full, leave about hor
inches for rising

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 think 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