

Easy Boston Brown Bread

Submitted by Patricia Kindred
Makes three 3" loaves

Ingredients

- 2/3 cup molasses
- 1/4 tsp salt
- 1 cup buttermilk
- 1/4 cup cornmeal
- 1 cup rye flour (or whole wheat)
- 3/4 tsp baking soda
- 1/2 cup raisins
- cream cheese to serve on the side

Instructions

1. Grease three 14 oz cans and place a round piece of parchment paper in the bottom of each can. Whisk all ingredients in a large bowl until smooth.
2. Divide batter between cans. Place a piece of foil over the top of each can and secure with a string. Set cans in a pot and fill with hot water to halfway up sides of cans
3. Set lid on pot and bring to simmer over medium high heat. Reduce heat to low and gently simmer until breads are set and gently pulling away from sides of can, about 35 minutes. A skewer inserted into the center should come out with moist crumbs.
4. Remove cans from pot, set on cooling rack, and remove foil. Let bread cool in can. Run knife along inside of can to loosen, then remove bread by turning can upside down and knocking it onto work surface. Serve with cream cheese.

