

Hudsons Bay Bread

RECIPE NAME

INGREDIENTS:

1½ LBS BUTTER

4 CUPS SUGAR

2/3 CUPS MOLASSES

2/3 CUPS HONEY

2 TSP MAPLE SYRUP

1½ CUPS CHOPPED WALNUTS
(OR SLICED ALMONDS)

19 CUPS OF GROUND QUICK-
COOKING OATS

DIRECTIONS:

HEAT OVEN TO 325 DEGREES.

CREAM TOGETHER THE BUTTER, SUGAR, KARO SYRUP, HONEY, AND MAPLE SYRUP. GRADUALLY ADD THE WALNUTS AND OATS, MIXING TOGETHER THOROUGHLY.

AFTER EVERYTHING IS MIXED WELL, SPREAD AND PRESS DOWN YOUR HBB CREATION IN A 18" X 26" SHEET PAN OR FOR THICKER HBB, USE A 9" X 13" BAKING PAN.

BAKE FOR 15 TO 18 MINUTES (IF YOU'RE USING A 9" X 13" BAKING PAN, YOUR COOK TIME WILL INCREASE TO ABOUT 21 MINUTES), OR UNTIL LIGHTLY BROWNED ON THE CORNERS. DO NOT OVERCOOK IT, AND PRESS DOWN THE BREAD AS SOON AS YOU PULL IT OUT OF OVEN—THIS KEEPS IT FROM CRUMBLING LATER WHEN YOU CUT YOUR SLICES. IT'S EASIER TO CUT THE HBB INTO PIECES WHEN THEY'RE WARM, SO LET IT COOL FOR A FEW MINUTES, BUT NOT TOO LONG, BEFORE CUTTING IT.

AFTER YOU HAVE YOUR PIECES CUT, LET THEM COOL COMPLETELY, AND THEN WRAP THEM IN WAX PAPER. IF YOUR TRIP IS MORE THAN A COUPLE OF DAYS OUT, SEAL UP ALL THE WRAPPED HBB IN A FREEZER BAG AND STOW IN THE FREEZER UNTIL YOU'RE READY TO PACK.

One batch, good for snacks
for a 10+ day outtrip

NUMBER OF SERVINGS

20 to 30 minutes

TIME TO
PREPARE

15 to 18 minutes

TIME TO
COOK

