

## CURRENT-RAISIN GINGERBREAD

1 cup raisins  
1 cup Jack Sprat Cleaned Currants

2 tablespoons butter  
 $\frac{1}{2}$  cup brown sugar

Cook raisins and currants in as little water as possible until they are puffed up. Drain well. Melt butter, add sugar, stir until dissolved, then add drained fruit. Pour into iron skillet or heavy pan.

---

1 egg  
 $\frac{1}{2}$  cup melted fat  
 $\frac{3}{4}$  cup Jack Sprat Sorghum  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  teaspoon Jack Sprat ginger  
2 cups sifted flour  
1 cup hot water  
1 teaspoon soda

Beat egg well, add melted fat, sugar and sorghum. Beat until well mixed. Add flour sifted with salt and ginger; then add water in which the soda has been dissolved. Pour batter over fruit mixture. Bake in moderate oven 350° F. about 45 minutes. Cut in wedge shaped pieces and serve with whipped cream.