



OATMEAL GINGERBREAD

THIS IS a favorite California recipe and is often quoted in California cook books. Warm one pint molasses with a quarter pound of butter, lard or good drippings, and a quarter pound brown sugar. Mix with one and a half pounds fine oatmeal, a half pound of flour, a teaspoonful baking powder, a tablespoonful ground ginger and half tea-

spoonful mixed spices, one ounce candied peel cut fine, and a pound of raisins seeded and chopped. Pour the molasses, shortening and sugar mixture over the dry ingredients and mix well. Pour into a buttered tin and bake. A portion of this mixture can be mixed with nuts and baked in squares in a slow oven or eggs may be added to increase the nourishment.