

Boston Brown Bread

Jake Jacobs

Why the Recipe is Special

It's easy to make and very tasty! When this first landed on our Thanksgiving table back in the late 70's, some observant youngsters thought it was hysterical that the shape matched the can-shaped gelled cranberry sauce. (Wish we had served a cheese log and cake roll that year!) This bread may not bring laughs when you serve it, but it just might prompt some compliments.

Ingredients

2 ½ c. flour
2 tsp. soda
1 tsp. salt
½ c. sugar
1 pint sour cream
¾ c. raisins
¾ c. molasses

Directions

Sift together dry ingredients.
Add remaining ingredients and mix well.
Pour into 2 1-lb. well-greased coffee cans and grease pieces of foil to cover.
Bake at 350 degrees for 1 hour.
Remove immediately from cans to cool.