

Old Fashioned Gingerbread

½ cup white sugar	1 t. ground cinnamon
½ cup butter	1 t. ground ginger
1 egg	1/2t. ground cloves
1 cup molasses	1/2t. salt
2 ½ c. all purpose flour	1 c. hot water
1 ½ t. baking soda	

1. Preheat oven to 350 degrees F Grease and flour a 9 inch square pan.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.
3. In a bowl, sift together the four, baking soda, salt, cinnamon, ginger, and coves. Blend into the creamed mixture, Stir in the hot water. Pour into the prepared pan.
4. Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to cool in pan before serving.

I doubled this recipe, cooked it in a 9x13 and got 12 servings for the muster

or pre fab box from store

Corn Meal Mush

Take a lb of bacon and cut it into I inch pieces. Fry in a large Dutch oven with a couple of onions till the bacon is crisp and the onion tender. Add a cup or two of corn meal and let it absorb the fat then add water (2-4 cups) till desired consistency. It will thicken as it cooks so you may need to keep adding water as it cooks.