

Heritage Recipes

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G-Gram's Hermits

From Leo

These were a favorite treat made by my grandmother; traditionally served with lemonade while viewing the Memorial Day Parade which passed by her house. She made them in an odd sized pan - which meant the recipe had to be adapted to make them come out the same in normal sized pan.

G-Gram's Hermits

For a standard 9 x 13 x 2 cake pan

2 tablespoons solid shortening (any kind)

2 eggs

1 1/2 cups sugar

3/4 cup molasses

1 1/3 cup sour milk

4 1/2 cups sifted flour

1 1/2 teaspoons each: ground clove, ground ginger, powdered cinnamon, baking soda, baking powder

1 cup raisins

powdered sugar for dusting

Grease and flour pan. Preheat oven to 350 degrees. Cream sugar with fat; add liquid ingredients then dry ingredients; stir in raisins.

Bake 35 - 40 minutes until toothpick in center comes out "clean". Cool in pan. Dust top when cool with powdered sugar. Makes roughly 20 servings..

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