

Cowboy Bread

3 c. sifted flour

2 1/2 c. brown sugar

1/2 tsp. salt

3 tsp. baking powder

1/2 tsp. baking soda

1 tsp. cinnamon

1/2 tsp. nutmeg

1 c. butter or margarine

1 c. buttermilk or sour cream

3 eggs

Blend flour, sugar, salt, baking powder, soda, spices and butter. Work into a crumb mixture. (Set aside 1 cup of this mixture for topping.) Add eggs and buttermilk. Mix until batter is smooth. Pour into a greased 9 x 13 pan. Sprinkle on the reserved cup of topping mixture. Bake at 375 degrees for approximately 35 minutes or until done.

From a GI School District cookbook; recipe submitted by Sue Stark.