

RAISIN BOSTON BROWN BREAD

pictured on page 127

1 cup whole-wheat flour	1½ teaspoons baking soda
1 cup rye flour	1½ teaspoons salt
1 cup cornmeal	2 cups buttermilk
1 cup dark seedless raisins	¾ cup dark molasses

UP TO 3 MONTHS AHEAD:

Grease and flour two tall 1-pound coffee cans and cut foil about 2 inches larger than opening of can to use as lids; grease foil. (Or, grease and flour 2 Boston brown-bread molds.) In large bowl, with wire whisk or spoon, stir all ingredients until well mixed. Spoon batter into cans; cover with foil and tie overhang of foil to can with string. Place cans on rack in deep saucepot; add boiling water to halfway up sides of cans.

Cover saucepot. Over low heat, simmer 2 hours or until cake tester or thin wooden skewer inserted through foil into center of bread comes out clean (wipe moisture from foil before inserting tester). Remove breads from cans to wire rack to cool; wrap and freeze.

ABOUT 3 HOURS BEFORE SERVING:

Thaw wrapped bread at room temperature for at least 2 hours. Reheat in covered double boiler with simmering water about 45 minutes.

TO PREPARE AND SERVE SAME DAY: About 2½ hours ahead, prepare as above but do not freeze.

pans. In large bowl, with fork, stir first 6 ingredients until well mixed. In 2-quart saucepan over low heat, melt butter or margarine; stir in milk, then eggs and vanilla. Stir milk mixture into dry ingredients just until flour is moistened.

In small bowl, combine figs and apple. In bottom of each loaf pan, spread $\frac{1}{4}$ of batter; sprinkle each with half of fig mixture, then top each with half of remaining batter. Bake 1 hour. Remove coffeecakes from oven and sprinkle each with half of Streusel Topping; return to oven and bake 15 minutes longer or until topping is firm.

Cool coffeecakes completely on wire racks; wrap in foil and freeze.

ABOUT $3\frac{1}{2}$ HOURS BEFORE SERVING:

Thaw coffeecakes at room temperature about 3 hours. Preheat oven to 350°F . Bake wrapped coffeecakes 30 minutes. Makes 2 loaves.

STREUSEL TOPPING: In small bowl, mix $\frac{2}{3}$ cup packed light brown sugar, $\frac{1}{2}$ cup all-purpose flour and 1 teaspoon cinnamon. With pastry blender or 2 knives used scissor-fashion, cut in 6 tablespoons butter or margarine until mixture resembles coarse crumbs.

SQUASH BREAD

pictured on page 115

6 cups all-purpose flour	2 12-ounce packages frozen cooked squash, thawed (or 3 cups cooked and mashed
4 teaspoons double-acting baking powder	