

HUDSON BAY BREAD

1 1/2 LBS. MARGARINE OR BUTTER
4 CUPS SUGAR
2/3 CUPS KARO SYRUP
2/3 CUPS HONEY
2 TSP. MAPLE FLAVORING

CREAM TOGETHER THE ABOVE INGREDIENTS.
ADD WHILE MIXING:

1 1/2 CUPS GROUND NUTS
19 CUPS QUICK COOKING OATMEAL

Spread in a large sheet pan, 18 inches x 26 inches. Press it down into the pan. Bake at 325 degrees in a convection oven for 15 to 18 minutes. As soon as the bread has been taken from the oven, use a spatula to press it down. This presses the bread together to keep it from crumbling. Cut it while still warm.

For home-size preparation, cut this recipe at least in half. A conventional oven requires a longer baking time.