

# Recipe

Submitted by Ellie MacNeil

## Ingredients:

1 cup Brer Rabbit Molasses  
1/2 cup shortening  
2 eggs  
1/2 cup lukewarm water or milk  
1 orange (juice and grated)  
2 cups flour  
1/2 cup whole wheat flour  
1 teaspoon soda  
1 teaspoon ginger  
1/2 teaspoon allspice

Mix together all wet ingredients; then add the dry ingredients. Pour in shallow pan.

Bake 35 minutes in a moderate oven. Take from the oven, brush over with melted butter and sprinkle with sugar mixed with powdered cinnamon and return to the oven for five minutes.

# Brer Rabbit Orange Cake

## Coboconk, Ontario

Lillian 'Maud' White (nee Fielder) loved to cook and to bake. As a young girl, in a family of 13 siblings, these skills were of great value. Maud was a cornerstone in the meals prepared and shared at local church dinners. She had a large market garden which served many of the local cottagers in the summertime in the 1950's-60's. Soon, the word got out that Maud was a wonderful baker as well as gardener. The traditional wood-burning cookstove which dominated the kitchen produced a variety of pies, breads, cakes and cookies summer and winter.

Maud was thrilled when, in the 1970's, Ontario Hydro approached her to feed a work crew of 8 men who would be in the area for 5 weeks working on the lines. She took on the challenge, rising early in the morning so the fresh bread had time to rise and bake before the hungry men arrived at noon. She delivered a full three-course meal each day. Frequently some workers would drop in if they were in the area and have a chat.

In her later years, Maud still loved to bake but transporting the baked good became a challenge. She was famous for her raisin pies and her pecan buns (Chelsie buns). She could manage to get the pies into her car but needed help carrying them into the church for the bake sale. Maud was game to meet any challenge. Parking her car in front of the church, she sold the pies out of the back of her car and took the money to the treasurer. Her recipe for the pecan buns made eight pans of buns. We kept two pans for our family. Maud would drive around the Rumney Settlement giving a pan of buns to various neighbouring families.



