

Mesquite Casserole Bread

(From Wild Foods of the Desert by Darcy Williamson)

2 c all-purpose flour	1 ½ c raisins
1 c mesquite flour	1 ½ tsp. Baking soda
¾ c packed brown sugar	2 Tbs. melted butter
2 eggs, slightly beaten	1 ½ c buttermilk

Mix first 5 ingredients in bowl. Add remaining ingredients & mix only until dry ingredients are moistened. Spoon into 2 greased bread pans or 1 qt. Casseroles, smooth tops and bake in 350° F oven for 45 minutes. Loosen edges with knife and turn out to cool.

Mesquite-Molasses Bread

(From Wild Foods of the Desert by Darcy Williamson)

2 eggs, well beaten	2 cups all-purpose flour
1 cup brown sugar	1 cup mesquite meal
¼ cup softened butter	1 tsp. baking soda
2/3 cup molasses	1 cup raisins
1 cup sour milk	1 ½ cups shelled pinyon nuts

Beat together eggs and sugar. Add butter and molasses and beat well. Add sour milk. Add flour, meal, salt and soda; beat until smooth. Fold in raisins and pinyons (which you could replace w/another nut). Bake in greased 5 ½" x 10 ½" loaf pan at 350° F for 50-60 minutes.