

# Hudson Bay Bread

This is a recipe for what Northern Tier (Charles L. Sommers Wilderness Canoe Base) calls Hudson Bay Bread. In the 1960's Northern Tier got the recipe from the Minnesota Outward Bound School. The recipe makes 12 servings.

## What you will need:

- Quarter baking sheet (9" x 13" x 1")
- Large mixing bowl
- Silicone spatula
- Turner spatula
- Measuring: 1 cup, ½ cup, tablespoon, ½ teaspoon
- Hand mixer
- Oil baking spray
- Knife



## Ingredients:

- 2 sticks butter softened to room temperature
- 1 cup granulated sugar
- 3 tbsp light corn syrup
- 3 tbsp honey
- ½ tsp vanilla extract
- ½ cup chopped walnuts
- 4 ¾ cups quick oats (Do not use instant oats.)



Cream together the softened butter, granulated sugar, light corn syrup, honey, and vanilla extract. Mix in the chopped walnuts. Gradually mix in the quick oats using the hand mixer at low speed.

Lightly grease the baking sheet with oil baking spray. Use a turner to press the mixture evenly into the baking sheet about ½ inch thick.

Bake at 325 degrees for about 20-25 minutes until the edges begin to appear golden brown. Avoid overbaking as it will become brittle. Remove from the oven and use the turner to press it down to prevent crumbling.

Allow it to cool for 10 minutes. Then cut into pieces four by three for 12 pieces total. Once completely cooled, wrap each piece in plastic wrap.

