

# 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**  
**1/9 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.