

Recipes

Without refrigerators and grocery stores near by, Pioneers needed to grow their own food and rely on the natural resource around them for their daily diet. Therefore, Pioneer food should have been local and seasonal.

Guess when they could have apple pancakes or pumpkin bread!

<p>German Apple Pancakes</p> <p>1 egg 1 cup buttermilk Beat together</p> <p>Add-</p> <p>1 cup whole wheat flour 1 tsp. baking soda 1 tsp. baking powder 1 tbsp. brown sugar ½ tsp. salt 1 tbsp. melted butter 2 medium apples peeled and grated</p> <p>Mix and cook over griddle.</p>	
<p>Oatmeal Cookies</p> <p>3 tbsp. butter 1 ¼ cup rolled oats 1 tbsp. sugar 2 tbsp honey 1 egg ½ cup flour 1 tsp baking powder 1 tsp cinnamon</p> <p>1. Brown oatmeal in butter and sugar, cool. 2. Beat egg, add honey, flour, baking powder, and oatmeal. 3. Drop by teaspoon on greased cookie sheet. 4. Bake at 350 degrees for 12-15 minutes.</p>	
<p>Pumpkin Bread</p> <p>2 cups flour 2 tsp. baking powder ½ tsp. baking soda pinch salt 1 cup buttermilk ½ cup brown sugar ½ tsp. cinnamon ½ tsp. nutmeg ½ cup pumpkin 1 egg ¼ cup butter (melted) A handful of currants may be added</p>	

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| <ol style="list-style-type: none">1. Sift dry ingredients.2. Beat egg, add buttermilk and pumpkin, add to sifted dry ingredients.3. Mix and bake in greased pan for 40 minutes at 350. | |
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These recipes can be found at the [Black Creek Pioneer Village website](#).