

Blueberry Bread

7 oz. pkg. Blueberry Muffin Mix
4 Tbs. Dry Milk Powder
1/2 C Cold Water
2 8-inch Aluminum Pie Pans
3-4 Wooden Clothespins (soaked in water)
4-6 Tbs. Vegetable Shortening

Grease the 2 pie pans well with the shortening. Set the camp stove burner to a steady low flame and put 1 of the pie pans on the burner to melt the shortening. Combine the muffin mix, dry milk powder, & cold water. Stir just until blended. The batter will be lumpy.

Spoon the dough into the pie pan which has been pre-heated. Spread the dough evenly around the outer edge of the pan & top with the 2nd greased pie pan. Secure the edges of the pans with the clothespins which have been soaked in water to prevent burning.

Bake for 4 - 5 minutes on 1 side, then invert the pie-pan oven & continue to bake for another 5 minutes. Alternate the pan sides for another 4 minutes until the bread is done. Cut into wedges & serve.