

Ginger Brown Bread

Ingredients

1 (14-oz.) pkg. [gingerbread mix](#)
1/4 cup [yellow corn meal](#)
1 tsp. [salt](#)
1-1/2 cups milk
1/2 cup [raisins](#)

Directions

Combine gingerbread mix with corn meal and salt in large bowl; stir in milk until mixture is evenly moist. Beat at medium speed with electric mixer for 2 min. Stir in raisins. Pour into a greased and floured 7 or 7 cup mold. Cover with foil and tie. Put a trivet or metal rack in Crock Pot. Pour 2 cups hot water in the pot. Place the filled mold on the rack or the trivet. Cover the pot and cook on high for 3 – 4 hours or until the bread is done. Remove from pot and cool on a rack for 5 min. Loosen the edges with a knife and turn out on a rack and cool slightly. Serve warm with butter or cream cheese.