

Mennonite Chicken Dressing (Bubbat)

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 cup flour
1 1/2 teaspoons baking
powder
1/2 teaspoon salt
2 tablespoons shortening,
melted
1 egg, beaten
1/3 cup milk
1 cup raisins
2 tablespoons sugar
(optional)*

Preheat the oven to 350 degrees.

In a bowl, mix the flour, baking powder, salt and sugar, if using..

Add the beaten egg, shortening and milk. Mix well.

Add the raisins. Place the mixture in a baking dish.

Bake for 20 minutes.

This recipe can also be used for stuffing a chicken before roasting.

Per Serving (excluding unknown items): 1244 Calories; 35g Fat (24.6% calories from fat); 27g Protein; 216g Carbohydrate; 9g Dietary Fiber; 223mg Cholesterol; 1927mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 7 1/2 Fruit; 1/2 Non-Fat Milk; 6 Fat; 0 Other Carbohydrates.