



## Irish Brown Bread



Prep  
20 m

Cook  
40 m

Ready In  
1 h 30 m

allrecipes!



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"This is a delicious brown bread closest to what we ate while in Ireland. It isn't Irish soda bread, which has a completely different taste and texture. We LOVE this recipe!"

### Ingredients

1 cup all-purpose flour	1 1/2 tablespoons butter
2 tablespoons white sugar	2 cups whole wheat flour
1 teaspoon baking powder	1/4 cup quick-cooking oatmeal
1 teaspoon baking soda	1 1/2 cups nonfat plain yogurt
1/2 teaspoon salt	1 teaspoon milk, or more as needed (optional)

### Directions

- 1 Preheat the oven to 375 degrees F (190 degrees C).
- 2 Lightly grease a baking sheet.
- 3 Mix all-purpose flour, sugar, baking powder, baking soda, and salt in a bowl.
- 4 Cut butter into flour mixture with a pastry blender or 2 knives until the mixture forms fine crumbs.
- 5 Stir whole-wheat flour and quick-cooking oatmeal into the butter mixture.
- 6 Gently stir yogurt into the oatmeal mixture. If mixture is too dry to hold together, add 1 teaspoon milk at a time, just until dough holds together; it should not be sticky.
- 7 Turn the dough out onto a lightly floured work surface; knead gently about 5 times to form a ball.
- 8 Place the dough in the center of the prepared baking sheet; cut a large 'X' in the top of the loaf.
- 9 Bake in preheated oven until well browned, about 40 minutes; transfer to a rack to cool. Bread can be served warm or cold.



**Domino Pure Cane  
Granulated Sugar**  
\$1.99 - expires in 3  
days



**Butter**  
\$3.99 - expires in 3  
days

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