## Irish Brown Bread

From Kevin Bohmiller's mom Originally from Mrs. O'Donahue

## Ingredients

2 cups Course Whole Wheat Irish Flour 2 cups White flour 1 Tbs baking powder 1 Tsp baking soda 1/4 cup sugar 1 1/2 cup buttermilk 1 egg 1/4 cup butter (melted)

## <u>Method</u>

Preheat oven to 350 degrees Mix dry ingredients in a large bowl Mix in other ingredients and combine Knead gently on floured surface Place in lightly greased cast iron dutch oven pot. With a sharp knife make a X in the top of the bread. Bake for 40 minutes or until browned on top.