

Tracey's Irish Brown Bread

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons brown sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 tablespoons cold butter or margarine
- 2 cups whole-wheat flour
- 1/4 cup regular or quick-cooking rolled oats
- 1 cup of buttermilk plus a few extra teaspoons



Step 1

In a bowl, mix all-purpose flour, sugar, baking powder, baking soda, and salt. With a pastry blender or 2 knives, cut in butter until mixture forms fine crumbs. Stir in whole-wheat flour and oats.

Step 2

Add buttermilk; stir gently. If mixture is too dry to hold together, stir in extra milk, 1 teaspoon at a time, just until dough holds together; it should not be sticky.

Step 3

Turn dough onto a lightly floured board and knead gently 5 times to make a ball. Set on a lightly greased baking sheet. Pat into a 7-inch circle. With a floured knife, cut a large X on top of loaf. (I have also used an 8.5" loaf pan, sprinkle a few oats on top.)

Step 4

Bake in a 375° oven until well browned, about 40 minutes. Cool on a rack. Serve warm or cool, with lots of Irish butter!