



Irish Brown Bread

1 ¼ Cups	White Flour	(2)
1 ¼ Cups	Whole wheat Flour	(2)
1 ½ Cup	Wheat germ	(3/4)
1 Tsp	Sugar	(1 ½)
1 ½ tsps	Salt	(2 ¼)
1 ½ tsps	Baking Soda	(2 ¼)
1 ½ tsps	Cream of tartar	(2 ¼)

Mix all of these together

13/4 Cups	Buttermilk	(2 ¾)
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Mix together with a spoon as far as you can. Then gently with hands at end cut it in half and let rise for a moment.

Bake in a small round tin which has been greased and floured at 350 degrees F for about 30-40 mins.

Cool for a few moments in a pan then wrap in a clean tea towel.

** the numbers in brackets are the quantities I use to make a round which I bake in a 9" round tin

-Siobhan Denham