

Brown Soda Bread - Elaine Snively

3 cups whole wheat flour
1 cup white flour
1 teas. baking soda
1/2 cup sugar
1 Tbls. salt
2 large eggs
1 1/4 cups buttermilk

Preheat to 375 degrees. Grease and flour 9x5x3 loaf pan. Use 350 if using dark pan.

Stir all dry ingredients together in a large bowl. Make a well in the center.

In a small bowl, whisk together buttermilk and eggs.

With a wooden spoon, stir egg mixture into well in dry ingredients.
Place in prepared pan. Smooth top with a spatula dipped in buttermilk.

Bake 35-40 minutes. Bread should sound hollow when tapped on the bottom.
Let cool in pan on wire rack for 10 minutes.
Turn bread out on rack and let cool right side up for about an hour to make slicing easier.

From: The Irish Pub Cookbook by Margaret M. Johnson