

Homemade Brown Bread

Makes one 2lb loaf

Ingredients:

200g plain flour

200g wholemeal flour

2 teaspoons sugar

1.5 teaspoons bread soda

450ml buttermilk



Method:

1. Preheat oven to 180C / Gas mark 6
2. Prepare a 2lb loaf tin by rubbing with butter / margarine and a dusting of wholemeal flour (prevents the bread sticking and gives a nice crust)
3. Measure all dry ingredients into a large mixing bowl, ensuring to sieve both the plain flour and bread soda
4. Make a well in the centre of the ingredients, and add all the buttermilk
5. Mix with a spatula until fully combined
6. Transfer contents to your prepared tin
7. Bake in the oven for 35 – 40 minutes
8. When finished, the bread should be removed from the tin and wrapped in a clean-towel. Leave to cool on a wire rack. Enjoy 😊