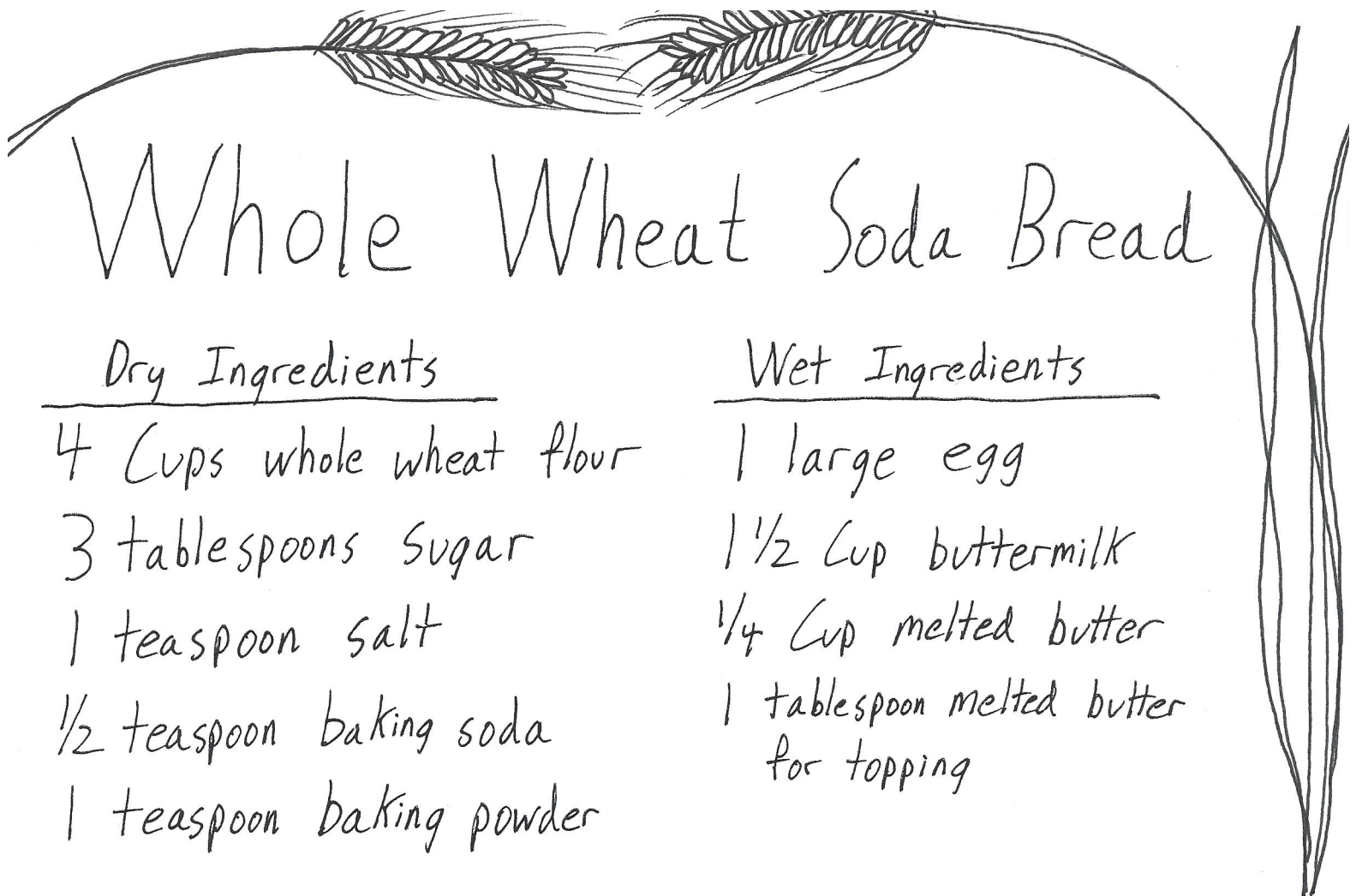




Whole Wheat Soda Bread

Dry Ingredients

4 Cups whole wheat flour
3 tablespoons sugar
1 teaspoon salt
 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon baking powder

Wet Ingredients

1 large egg
 $1\frac{1}{2}$ Cup buttermilk
 $\frac{1}{4}$ Cup melted butter
1 tablespoon melted butter
for topping

Preheat the oven to 375°F . In a large bowl mix all the dry ingredients. In another large bowl whisk the melted butter and buttermilk together. Add the egg and mix well. Add the liquid mixture to the dry and stir until there are no dry spots. Butter a 9 inch skillet or pie plate and spread the dough into an even layer OR portion out the dough into biscuit sized pieces and place on a sheet pan. Brush lightly with melted butter. Bake 30 minutes for the loaf or 15 to 20 for the smaller pieces. Enjoy!