

*Sweetnicks.com*

*Irish Brown Bread*

- 4-1/4 cups whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2-1/2 tablespoon wheat germ
- 1 pint buttermilk (or milk with 1 teaspoon white vinegar)
- 1/2 cup vegetable oil
- 1/2 cup molasses
- 1 egg, beaten

Mix first 6 ingredients. Add next 3 ingredients. Mix well. Add additional flour if dough is too sticky. Shape into two round loafs, and mark with an X. Bake at 425 degrees for approximately 30 minutes.