

## **Whole Wheat Irish Soda Bread Recipe**

4 cups whole wheat flour  
1 tbsp salt  
1 3/4 tsp baking soda  
1 2 to 2 c. buttermilk

Combine dry ingredients and mix thoroughly to distribute the soda. Add enough buttermilk to make a soft dough - similar in quality to biscuit dough but firm enough to hold its shape. Knead dough on a lightly floured board for 2 or 3 minutes - until quite smooth and velvety. Form into a round loaf and place on a well greased cookie sheet. Cut a cross on the top of the loaf with a sharp knife. Bake in a preheated oven (375 degrees) for 35-40 minutes or until loaf is nicely browned and sounds hollow when tapped with knuckles. Let loaf cool before slicing. Enjoy!