

Boston Brown Bread III



Rated: ★★★★★

Cook Time: 1
Hour

Ready In: 1
Hour

Submitted By:
PARADIGMGIRL

Servings: 12

"Molasses and brown sugar sweeten this bread made with whole wheat flour and buttermilk."

INGREDIENTS:

2 cups whole wheat flour	2/3 cup firmly packed brown sugar
1 cup all-purpose flour	1/4 cup molasses
2 teaspoons baking soda	2 cups buttermilk
1 teaspoon salt	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan, knocking out excess flour.
2. In a large bowl, whisk together whole wheat flour, all-purpose flour, baking soda, and brown sugar. Mix in molasses and buttermilk until just combined. Pour batter into prepared pan.
3. Bake for one hour, or until done. Cool on a wire rack for 5 minutes, and then remove from pan. Cool completely before slicing.

