



Irish Brown Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

We love this Irish brown bread recipe It makes a delicious brown bread closest to what we ate while in Ireland It isnt Irish soda bread which has a completely different taste and texture

Ingredients

- - 1 cup all-purpose flour - 2 tablespoons white sugar - 1 teaspoon baking powder - 1 teaspoon baking soda - ½ teaspoon salt - 1 ½ tablespoons butter - 2 cups whole wheat flour - ¼ cup quick-cooking oatmeal - 1 ½ cups nonfat plain yogurt - 1 teaspoon milk
- or more as needed (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet. Mix all-purpose flour
2. sugar
3. baking powder
4. baking soda
5. and salt together in a large bowl. Cut butter into flour mixture with a pastry blender or 2 knives until mixture forms fine crumbs. Stir in whole wheat flour and quick-cooking oatmeal until combined. Gently stir in yogurt. If mixture is too dry to hold together
6. add milk
7. a little at a time
8. until dough holds together; it should not be too sticky. Turn dough out onto a lightly floured work surface; knead gently about 5 times to form a ball. Place dough in the center of the prepared baking sheet; cut a large 'X' in the top of loaf. Bake in the preheated oven until well browned
9. about 40 minutes; transfer to a wire rack to cool. Bread can be served warm or cold.