

brown soda bread makes 1 loaf

Recipe from *America's Test Kitchen: Cook it in Cast Iron*

This version of soda bread has a nice wheaty flavor, is easy to make, and gets a nicely browned crust, courtesy of the cast-iron pan.

- 2 C (10oz) all-purpose flour
- 1 ½ C (8 ¼ oz) whole-wheat flour
- ½ C wheat germ
- 3 T sugar
- 1 ½ t salt
- 1 t baking powder
- 1 t baking soda
- 1 ¾ C buttermilk
- 3 T unsalted butter, melted

Adjust oven rack to middle position and heat oven to 400°F. Grease 10-inch cast-iron skillet.

Whisk all-purpose flour, whole-wheat flour, wheat germ, sugar, salt, baking powder, and baking soda together in large bowl. In a separate bowl, combine buttermilk and 2 T melted butter. Stir buttermilk mixture into flour mixture until dough comes together.

Transfer dough to lightly floured counter and knead until cohesive mass forms, about 1 minute. Pat dough into 7-inch round and transfer to prepared skillet. Using sharp serrated knife, make ¼ - inch-deep cross about 5 inches long on top of loaf.

Transfer skillet to oven and back until toothpick inserted into center comes out clean and internal temperature registers 195 degrees, 40 to 45 minutes, rotating skillet halfway through baking.

Using potholders, transfer skillet to wire rack. Brush loaf with remaining 1 T melted butter and let cool for 5 minutes. Being careful of hot skillet handle, remove loaf from skillet, return to rack, and let cool completely, about 1 hour, before serving.



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