
Hearth Baked Bread

Compliments of the Simcoe County Museum

Ingredients:

2 cups	flour	2 tbsp	sugar
½ tsp	salt	2 tbsp	butter
1½ tsp	baking powder	1	egg
½ tsp	baking soda	¾ cup	buttermilk

Directions:

Mix flour, salt, sugar, baking powder and baking soda together. Cut in butter finely. Beat in egg and add buttermilk. Mix lightly into dry ingredients, add a bit more buttermilk, if needed, to make a stiff dough which can be handled.

Turn dough out on floured board and knead until smooth – three minutes. Shape into a round loaf. Place on greased pan and with a sharp knife cut a deep X in the centre. Bake in 375 F oven for approx. 35 minutes.



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