
Hearth Baked Bread

Compliments of the Simcoe County Museum

Ingredients:

4 cups of flour

1 tsp of salt

3 tsp of baking powder

1 tsp of baking soda

4 tbsp of sugar

4 tbsp of butter

2 eggs

1 ½ cups of buttermilk

Directions:

In a large bowl, sift dry ingredients together. Cut in butter until approx. pea sized. In another bowl beat eggs and add buttermilk. Mix into dry ingredients, add a bit more buttermilk if needed to make a stiff dough that can be handled. Turn dough out onto floured board and knead until smooth – approx. 3 minutes. Shape into a round loaf. Place on greased pan and with a sharp knife cut a deep X in the centre. Bake in 375F oven for approx. 35 min.



**SIMCOE COUNTY
MUSEUM**

Take the Infinite Journey