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# Hearth Baked Bread

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*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:**

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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