



Irish Brown Bread

2 1/4 cups whole wheat flour
2 1/4 cups flour
1 1/2 cups rolled oats
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon sugar
2 1/2 cups buttermilk



Preheat oven to 400°. Combine everything except buttermilk in a large bowl and mix well. Make a hole in the middle of the dry mixture and pour in 1 1/2 cups of buttermilk. Continue mixing with your hands, adding the remaining buttermilk as needed as you combine the batter. The dough should be wet and very sticky. Dust your hands with flour and shape the dough into a ball and place it on a floured surface. Cut a deep X in the top of the ball. Bake bread until it is golden brown, about 50 minutes. Transfer it to a wire rack and let it cool for at least 10 minutes before slicing. Serve with Pot 'O Gold Butter.

Pot O' Gold Butter

1 pint of heavy cream
A pinch of salt
Yellow food coloring
Quart sized jar with tight lid
1 marble



Chill jar and marble until very cold in the freezer. Pour heavy cream into a quart-sized jar and add a pinch of salt and few drops of yellow food coloring. Close the lid on the jar tightly. Shake vigorously - this will take a while and you might want to share the shaking. The butter will separate from the whey as you shake. Pour off the whey and spoon out the butter.

