

Traditional Irish Brown Bread Baked in a Casserole

$\frac{1}{2}$ stick butter melted	1 egg slightly beaten
4 cups wheat flour	1 cup white flour
2 tsp. Baking soda	2 tsp. Baking Powder
2 cups buttermilk	Casserole Dish with Lid - approx. 3 qt

IMPORTANT: Preheat the casserole dish with the lid.

1. Add all dry ingredients in bowl.
2. Add melted butter, beaten egg. Pour into greased & wax paper-lined casserole dish.
3. Bake 400 degrees for 50-55 minutes.
4. Cool slightly and remove from pan onto cooling rack.