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Weixenkeimbrot (Molasses Brown Bread) Recipe

Yield: 4 servings

2 1/2 c Whole-Wheat Flour

1 1/2 c Wheat Germ

1/3 c Brown Sugar

1/2 t Salt

1 c Raisins; Mixed Dark & Light

2 t Baking Soda

1 7/8 c Buttermilk

1/3 c Molasses

Preheat oven to 325 degrees F. Grease a 9 X 5 X 3-inch pan. Combine flour, wheat germ, brown sugar, salt and raisins in a mixing bowl. Mix well. In a second mixing bowl, mix baking soda, buttermilk and molasses, using a wooden spoon. This mixture will start to bubble. Immediately mix it into the dry ingredients. Spoon the batter into the greased pan. Bake at once. The bread is done when a toothpick comes out clean, about 1 hour. Turn out of the pan and cool on a wire rack. Makes 1 loaf.

Recipe via Meal-Master (tm) v8.05