Yankee Brown Bread

Amount 2 bread pans
Time 1.75 hours

Ingredients

- 2 tsp salt
- 2 tsp baking soda
- 1 1/2 cups flour
- 2 eggs
- 3/4 cup molasses
- 1 1/2 cup brown sugar
- 3 cups buttermilk
- 4 cups whole wheat flour

Steps

1. Mix 1-1/2 cups flour, 2 tsp salt, and 2 tsp baking soda.
2. Add remaining ingredients. Beat for 5 minutes.
3. Bake in bread pans at 300 deg for about 75 minutes.

Notes

Set pans on cookie sheet in case it spills over.