Irish Brown Bread

Amount 1 loaf

Ingredients

- 3 1/2 cups whole wheat flour, preferably stone ground (coarser is better)
- 2 1/2 tsp kosher salt
- 1 tsp baking powder
- 1 tsp baking soda
- 4 tbsp cold unsalted butter, cut into small cubes
- 1/2 cup finely ground old fashioned oats
- 1 1/3 cups whole milk
- 1/3 cup apple-cider vinegar

Steps

1. For Homemade Buttermilk: mix milk and vinegar in a small bowl, and let stand until thickened, ~5-10 minutes.
2. Whisk together 3 1/2 cups flour, 2 1/2 tsp salt, 1 tsp baking powder, and 1 tsp baking soda in a large bowl.
3. Cut in butter with a pastry cutter or 2 knives until mixture resembles coarse meal. Stir in ground oatmeal.
4. Pour milk mixture into flour mixture; stir until dough just holds together but is still sticky.
5. Preheat oven to 350 F.
6. Turn dough onto a lightly floured surface and knead gently 4-5 times.
7. Shape the dough gently into a round, dome-shaped loaf, about 6-7" in diameter.
8. Lightly dust top of loaf with flour. Cut an 'x' into the top, 3/4" deep.
9. Bake at 350 deg for ~ 1 hour, or until loaf is golden brown and a knife comes out clean, rotating halfway through.