

Nate's Soda Bread

Ingredients

- 4 cups all-purpose flour
- 4 Tbsp white sugar
- 1 tsp baking soda
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 cup softened butter softened
- 1 cup buttermilk
- 1 egg beaten
- 1/4 cup melted butter
- 1/4 cup buttermilk

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and softened butter.
3. Stir in 1 cup of buttermilk and egg.
4. Form a dough and then place on a lightly floured surface to knead slightly.
5. Form dough into a round and place on prepared baking sheet.
6. In a small bowl, combine melted butter with 1/4 cup buttermilk then brush the loaf with this mixture.
7. Place on a greased baking sheet and bake for 45 minutes.

