



Ballynahinch Treacle Bread

Ingredients:

- 150g Wholemeal Flour
- 50g Plain Flour
- 25g Brown Sugar
- 25g Porridge Oats
- 25g Walnuts
- 6g Bread Soda
- 6g Baking Powder
- 2g Salt
- 50g Natural Yoghurt
- 40g Melted Butter
- 160g Buttermilk
- 45g Treacle
- 1 Egg

Method:

- Preheat the oven to 180 °C
- Add all of the dry ingredients into a mixing bowl.
- Add the yoghurt, melted butter, buttermilk, treacle and egg to a jug. Whisk well and add to the dry ingredients. Grease a 1lb loaf tin and place your bread mix inside.
- Smooth the top with a spoon, and place in the oven for 10 minutes.
- After 10 minutes, without opening the oven, reduce the heat in the oven to 160 °C and bake for 30- 35 minutes.
- Remove from tin and place on a wire rack to cool. Enjoy.