

Whole Wheat Buttermilk Raisin Bread

Ingredients:

3 tablespoons warm water
1 1/2 tablespoons honey
1/2 cup buttermilk
1 1/2 tablespoons butter
1 teaspoon salt
1/4 teaspoon baking soda
1/4 cup raisins
1 1/2 cups whole wheat flour
1/2 cup bread flour
1 1/2 teaspoons active dry yeast

Directions:

Add wet ingredients to pan first, then dry ingredients. Additional raisins may be added or for a different twist try craisins (dried cranberries). Great for breakfast with a cup of tea or coffee.

This recipe will make a one pound loaf.