



No Yeast Bread

Ingredients:

4 to 4 1/2 cups all-purpose flour

1 tablespoon of sugar

1 teaspoon of baking soda

4 tablespoons of cold butter

1 teaspoon of salt

1 large egg, lightly beaten

1 3/4 cups of buttermilk (No buttermilk? Don't panic. Simply add almost 2 tablespoons of white vinegar to regular milk.)

Preheat oven to 425 degrees F.

Whisk together 4 cups of flour, sugar, salt and baking soda into a large mixing bowl.

Using your (clean) fingers, work the butter into the flour mixture until it resembles coarse meal.

Make a well in the center of the flour mixture. Add beaten egg and buttermilk to well and mix in with a wooden spoon until dough is stiff to stir.

Dust hands with a little flour, then gently knead dough in the bowl just long enough to form a rough ball. If the dough is too sticky to work with, add in a little more flour. Do not knead more than 8 times!

Transfer dough to a lightly-floured surface and shape into a round loaf. Note that the dough will be a little sticky, and a little like a shortcake biscuit dough. Work it just enough so that the flour is just moistened and the dough just barely comes together. If you over-knead, the bread will be very tough.

Transfer dough to a large, lightly greased skillet or a baking sheet. Use a serrated knife to score the top of the dough about an inch and a half deep in a + shape. This is important to help heat to get to the center of the dough while it cooks.

Transfer to oven and bake at 425 degrees until bread is golden and bottom sounds hollow when tapped, about 35-45 minutes. If you use a cast iron skillet, it may take longer as it takes longer for the pan to heat up.

Let cool a few minutes. Serve bread warm.