



## DESCRIPTION

Send in your recipe ideas, then join host Carrie Shankweiler and her friends as they show you how to make a baked classic - Boston Brown Bread! This special recipe idea comes from an Activity TV Fan in Massachusetts!

## MATERIALS

- 2 cups whole wheat flour
- 1 cup all-purpose flour
- 2 tsp baking soda
- 1 tsp salt
- 2/3 cup packed brown sugar
- ¼ cup molasses
- 2 cups buttermilk
- ¼ cup raisins
- ¼ cup dried cranberries
- Butter

## TOOLS

- Bread baking pan
- Mixing bowl
- Whisk
- Spatula

## DIRECTIONS

1. Preheat your oven to 350 degrees.
2. Grease your baking pan with butter and sprinkle some flour on the bottom so the bread won't stick to it. Tap the sides of the pan to spread the flour around so it coats all of the sides and bottom. The entire pan should look dusted white when you're done. Dump out any excess.
3. In a large mixing bowl, add your whole wheat flour, all-purpose flour, baking soda, salt, and brown sugar. Whisk everything together thoroughly.
4. Once your dry ingredients are fully mixed together, pour in your molasses and buttermilk. Whisk everything together until you no longer see any flour in the mixture.
5. Add your raisins and cranberries into the bowl and fold them into the mixture with a spatula by digging into the bottom of the bowl and bringing it back up in a Ferris wheel motion. Keep doing this until your dried fruit is evenly mixed throughout the batter.
6. Pour your finished batter into your pan. This may be a two person job. One should hold the bowl over the pan while the other scrapes batter out and into the pan with a spatula.
7. Spread the batter evenly into the pan and place it in the preheated oven. Bake for one hour at the same 350 degree setting.
8. Have your adult helper remove the bread from the oven. Let it cool for half an hour and enjoy a slice! You can even have it with butter or honey if you like.