



## Mighty Breakfast Bread

A slice or two of this tasty breakfast loaf is a perfect way to start the day. It's bursting with fruit and full of wholegrain goodness and tastes delicious eaten warm straight from the oven or toasted the following day.

**You will need:**

**For the Dough**

- 200g wholemeal or spelt flour
- 200g self raising flour
- 125g mixed dried fruit
- 1 carton of buttermilk (280 – 300ml)
- 1 egg
- 1 tsp bicarbonate of soda
- 2 tbsp caster sugar
- 1 tsp cinnamon
- ½ tsp mixed Spice

**To make:**

- 1 Pre heat oven to 180c / gas 4 and sprinkle a large baking tray with flour.
- 2 Mix all of the dry ingredients and dried fruit together in a large mixing bowl.
- 3 Pour the buttermilk into a jug and beat in the egg.
- 4 Make a well in the middle of the dry ingredients and slowly pour in the buttermilk & egg mixture. Use a fork or wooden spoon to mix the ingredients together.
- 5 Add a sprinkle of flour to a clean work surface and tip out the dough onto it.
- 6 Using your hands form the dough into a large round. You may need to add a some flour to your hands as well. Mark a cross on top of the loaf, being careful not to score too deep.

- 7 Transfer to the baking tray and bake in the oven for 30 minutes or until the loaf is golden and sounds hollow when tapped on the bottom.
- 8 Enjoy warm from the oven with butter or toasted the following day.

*Mighty tip!*

For this recipe you can mix up the flours as long as there is 400g in total and 200g of this is self raising. You can also experiment with different dried fruits. Cranberries or apricots are a favourite alternative of ours.