Brown Bread
Makes 24 servings

Ingredients:
- ½ cup rye flour
- ½ cup whole wheat germ
- ½ cup cornmeal
- 1 teaspoon baking soda
- ½ cup raisins
- 1 cup buttermilk
- ¼ cup molasses

Directions:
1. Preheat oven to 350° F.
2. Grease and flour an 8 x 4-inch loaf pan.
3. Measure flour, wheat germ, cornmeal, baking soda, and raisins into a large mixing bowl.
4. Add buttermilk and molasses, stirring until well blended.
5. Pour batter into prepared pan.
6. Bake about 30 minutes, or until wooden pick inserted in the center comes out clean. Cool in pan 5 minutes. Remove from pan to cool on wire rack.

Source: Cooking Up Fun! Muffins & More - Cornell University Cooperative Extension