

Spread  
the Bread

## Nana Kelly's Inspiration Irish Bread

Who would have believed that Jeanne Kelly's Irish bread would stir up a bread spreading revolution around the world; inspiring the grassroots nonprofit, **Spread the Bread**. This international bread-giving organization teaches millions they can "bake a difference" by offering freshly baked, wrapped and decorated breads to honor our heroes and help those in need. [www.spreadthebread.org](http://www.spreadthebread.org)

how to "bake  
a difference":

### Nana Kelly's Inspiration Irish Bread

#### ingredients:

4 c all-purpose flour	½ tsp salt	1 c raisins
¾ c of white sugar	1 c butter, softened	2 eggs
1 tsp baking soda	1 c milk	¼ c butter, melted
1 tbsp baking powder	¾ c sour cream	1 tbsp brown sugar
		sprinkle of white sugar

Preheat oven to 375° F (190° C)

In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and butter. In smaller bowl, stir lightly 1 cup of milk, egg and sour cream. Pour this mixture into dry mixture and stir. Add a cup of raisins. Stir again. Pour batter into a loaf pan and sprinkle with sugar and brown sugar. Bake in preheated oven for 45 to 50 min., or until a toothpick inserted into the center of the loaf comes out clean, about 30 to 50 minutes. You may drizzle loaf with butter while it bakes.

Use this recipe or your own favorite. Wrap your loaf in a feeling of hope, gratitude, or happy good wishes and spread your bread to honor a hero or help someone in need, near or far. Help "bake a difference"... and then share your bread story with us: [www.spreadthebread.org](http://www.spreadthebread.org)

*Bread thanks.*



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