

Graham Gems

Ingredients

2 cups whole wheat flour

1 cup sugar

½ t. salt

¼ cup butter

*1 cup buttermilk**

1 teaspoon baking soda

1 egg



- 1. Mix flour, sugar, and salt together.*
- 2. Cut the butter into flour mix (as for pie crust) until mealy.*
- 3. Stir soda into buttermilk until it foams.*
- 4. Add buttermilk and egg to flour mix. Stir to a batter.*
- 5. Fill muffin tins 2/3's full.*
- 6. Bake at 350 degrees 15 to 20 minutes, or until done.*

**1 c. whole milk mixed with 1 2/3 T. vinegar may be substituted for 1 cup buttermilk.*

Source: Gerry Harvey (from my Grandma -Gerry Penner)