

# TIM FARMER'S COUNTRY KITCHEN

## QUICK BREAD

(4 ING)

*1 1/2 cups self rising flour*  
*1/2 teaspoon salt*  
*3 tablespoons mayonnaise*  
*3/4 cup buttermilk*

Mix together all ingredients until a biscuit like dough forms. Line loaf pan with parchment paper and scoop in dough. Smooth out and place in 350 degree oven for 35 minutes. Remove and let cool. Remove bread by lifting out parchment paper and placing on flat surface. Peel off paper and slice.

