



**Melt the following in the microwave till it bubbles:**

500g butter

2 cups brown sugar

**To the above add:**

2 eggs

2 cups buttermilk

and mix well.

**Then add:**

2 cups digestive bran

2 cups all bran, crushed

½ cup chopped pecan nuts

2 level tsp baking powder

1 kg self raising flour

Form a soft dough. Flatten in loaf pans. Bake in oven on 180°c till golden brown. Place in freezer for 3 hours to harden. Remove and slice. Bake in oven on 100

°

c to harden.

**For Better Results:**

Use double cream yoghurt instead of buttermilk.

Freeze overnight or longer to facilitate easy slicing.