



Soda Bread

Ingredients:

- 150g plain flour
- 150g wholemeal flour
- 1 tsp bicarbonate of soda
- 1½ tsp salt
- 250ml buttermilk

Buttermilk can be made, by taking the amount of milk needed and adding two tablespoons of lemon juice

Leave it to thicken for 30mins

Method:

1. Heat the oven to 200C/fan 180C/gas 6. Mix the flours, bicarbonate of soda and salt in a bowl. Add the buttermilk, then stir to form a dough. Knead briefly then form into a ball. Put on a floured baking sheet then slash a cross in the top.
2. Bake for 30-40 minutes until it sounds hollow when you tap on the bottom.

