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## Soda Bread

1. Heat oven to 200C/gas mark 6.
2. Sieve **250g Plain** and **250g Wholemeal flour** together with **1 teaspoon salt** and **1 teaspoon of bicarbonate of soda** into a bowl
3. Measure **400ml** of milk or natural yoghurt or buttermilk into a measuring jug
4. **Stir in a tablespoon of vinegar or lemon juice (if using milk)**
5. Gradually stir liquid into the flour and bring together to form a soft dough (it may be a little sticky but this is not a problem)
6. Shape the dough on a floured surface into a round loaf and press the top down slightly so it resembles a fat disc (You may need to use a little flour to help shape it if it is a little wet)
7. Sprinkle some flour over the top
8. Using a knife, score a deep cross in the top of the loaf, cutting down about **2cm**
9. Place on baking parchment on a tray
10. Leave to allow the bicarbonate of soda to start creating carbon dioxide bubbles (20 - 30 minutes. However if you are in a rush, stick it straight in!)
11. Place your loaf in the oven and cook for approximately 30 minutes until risen and a nice deep golden brown colour
12. Take loaf out and place on a cooling rack and allow to cool before cutting (this will help reduce the soda taste a little and allow bread to fluff up a little more)