

Super Soda Bread

Ingredients

- 170g self-raising wholemeal flour
- 170g plain flour
- ½ tsp salt
- ½ tsp bicarbonate of soda
- 290ml buttermilk

Preparation method

Method

1. Preheat the oven to 400F/200C/Gas mark 6.
2. Tip the flours, salt and bicarbonate of soda into a large mixing bowl and stir.
3. Make a well in the centre and pour in the buttermilk, mixing quickly with a large fork to form a soft dough. (Depending upon the absorbency of the flour, you may need to add a little milk if the dough seems too stiff but it should not be too wet or sticky.)
4. Turn onto a lightly floured surface and knead briefly.
5. Form into a round and flatten the dough slightly before placing on a lightly floured baking sheet.
6. Cut a cross on the top and bake for about 30 minutes or until the loaf sounds hollow when tapped. Cool on a wire rack.

