

Irish Soda bread

Ingredients

- 85g wholemeal flour
- 85g plain flour
- ½ tsp salt(school will provide)
- ½ tsp bicarbonate of soda(the school will provide this item)
- 140ml buttermilk(the school will provide this)

Method

- Preheat the oven to 400F/200C/Gas 6.
- Tip the flour, salt and bicarbonate of soda into a large mixing bowl and stir.
- 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.)
- Turn onto a lightly floured surface and knead briefly.
- Form into a round and flatten the dough slightly before placing on a lightly floured baking sheet.
- 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.