



Easy Soda Bread

What could be more tempting than the smell of freshly baked bread? This wholesome healthy bread is so simple to make. You don't even need to wait for the dough to rise.

Makes 1 large loaf / 4 mini loaves

You will need:

250g Wholemeal flour	1 teaspoon sugar
150g Plain flour	1 teaspoon salt
1 large free range egg	1 teaspoon bicarbonate of soda
300ml Buttermilk	Extra flour to dust

To make your bread

1. Preheat the oven to 190C/375F/gas 5
2. Place all the dry ingredients in one bowl together (flour, sugar, salt, bicarbonate of soda)
3. In a separate bowl, whisk the egg and buttermilk together.
4. Make a well in the dry ingredients, pour in the egg mixture and use a fork to combine all ingredients together.
5. Use your hands to form the dough.
6. Shape the dough into a round ball and flatten slightly.
7. Using a knife, score a cross on the top of the loaf. Dust with flour
8. Transfer to a baking tray and bake for 40 minutes. When ready, the bread should form a firm crust and sound hollow when tapped underneath.
9. Leave the bread to cool on a wire tray before eating.