Bread & baking / Ireland

# Soda bread



Bread on bicarbonate and buttermilk, with no yeast and no proving. Three minutes from mixing to oven.

**Time** 55 min **Servings** 8

## What you'll need.

- ☐ 350 g Plain flour
- ☐ 150 g Wholemeal flour
- ☐ 400 ml Buttermilk
- ☐ 1 tsp Bicarbonate of soda
- ☐ 1 tsp Salt
- ☐ 2 tbsp Rolled oats — for the top

## Let's make it.

01 Heat the oven to 220 °C in advance. The bread has to go in immediately after mixing; it cannot wait.

02 Mix both flours, the bicarbonate and the salt in a bowl and stir well so the soda spreads evenly.

03 Pour in the buttermilk and mix with a knife or your hand only until it comes together. The dough is sticky and uneven, which is correct.

04 Turn it onto a floured tray, shape it into a round loaf and cut a deep cross almost to the base.

05 Scatter the oats over and bake fifteen minutes at 220 °C, then thirty at 190 °C.

06 A finished loaf sounds hollow when its base is tapped. Cool it on a rack for at least an hour: hot soda bread will not slice.

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