

White Soda Bread



Recipe By Jaxters

Ref: 845

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 10

Ingredients & Prep

480 g Plain flour

280 ml Buttermilk

50 ml Whole milk

1 Egg large

1 tbsp Runny honey

2 tsp Bicarbonate of Soda

1/2 tsp Salt

Method

Step 1 - Pre-heat oven to 170°C fan.

Step 2 - Put flour, bi-carb & salt in a bowl & mix well.

Step 3 - Make a well in the flour & add honey, yolk, milk & buttermilk, then with a wooden spoon mix them together then fold in the flour from around the edge until all combined to form a dough.

Step 4 - Either use greaseproof paper or a silicon mat on a baking sheet & tip out dough to form a round dome, then criss-cross using a knife.

Step 5 - Place in the oven for 20 to 25 mins or until golden brown.

Suggestion & Tips

Great with breakfast served warm with lot of butter.