

Soda Bread



Ingredients (per pair):	Equipment:	
<ul style="list-style-type: none">• 160ml milk• 1tbsp lemon juice• 125g plain flour• 125g wholemeal flour• ½ tsp bicarbonate of soda• ½ tsp salt	<ul style="list-style-type: none">• Baking tray• Greaseproof paper• Mixing bowl (l)• Weighing scales• Dessert spoon• Table knife	<ul style="list-style-type: none">• Wooden spoon• Measuring spoons• Measuring jug• Flour dredger• Trivet• Cooling rack

Method:

1. Pre-heat the oven to 180oC.
2. Use red scissors to cut the greaseproof paper so it fits your baking tray. Leave to one side.
3. Measure the milk in the measuring jug. Add the lemon juice and stir together using a dessert spoon.
4. Weigh the flours in the large mixing bowl.
5. Add the salt and bicarb. Stir together with a wooden spoon.
6. Add about 20g grated cheese if you want to and stir through.
7. Pour in the milk mixture and mix with the wooden spoon to form a soft dough. You may need to use your hands to form the ball of dough at the final stage.
8. Sprinkle a little flour onto the work surface. Put the dough onto the work surface.
9. Use the knife to cut the dough into two equal sizes. (One piece for each person.)
10. Shape into a round. Put on the lined baking tray. Use the knife to make a deep cross on top. Lightly dust with a little flour.
11. Bake in the oven for around 25-30 minutes until golden brown.
12. Clean down your area and do the washing and drying up.
13. Remove tray from the oven (using oven gloves) and place on the trivet to cool. When ready, transfer to the cooling rack.