

## Soda Bread

### Dough Ingredients

165g/6oz plain wholemeal flour  
165g/6oz plain white flour  
1 teaspoon bicarbonate of soda  
1 teaspoon salt  
285g plain natural yoghurt  
1 tablespoon of lemon juice  
Extra flour for dusting

### Notes

- Please bring plastic container/bag to take home.
- Check allergies of consumer before serving.



### Method

- 1) Preheat the oven to 200C/400F/Gas 6.
- 2) In a large bowl, mix together the two types of flour, bicarbonate of soda and salt.
- 3) Add the yoghurt and mix until you have a sticky dough.
- 4) Tip the dough onto a lightly floured surface and roll/fold until the dough comes together.
- 5) Shape the dough into a ball. Flatten the top slightly and dust the bread with flour. Using a sharp knife, score the dough with a deep cross, dividing it into quarters.
- 6) Place onto a baking tray and bake for 30 minutes until golden brown.
- 7) Leave to cool on a wire rack.

*Best eaten on the day of baking.*

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### Method

- 1) Preheat the oven to 200C/400F/Gas 6.
- 2) In a large bowl, mix together the two types of flour, bicarbonate of soda and salt.
- 3) Add the buttermilk and mix until you have a sticky dough.
- 4) Tip the dough onto a lightly floured surface and roll/fold until the dough comes together.
- 5) Shape the dough into a ball. Flatten the top slightly and dust the bread with flour. Using a sharp knife, score the dough with a deep cross, dividing it into quarters.
- 6) Place onto a baking tray and bake for 30 minutes until golden brown.
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