

SODA BREAD (MUMS)

8 oz Strong white bread flour
8 oz Stoneground wholemeal flour
1 tsp Salt
1 tsp Bicarbonate of Soda
240 ml Buttermilk
3 tbsp milk

Heavy based pan with lid in oven
Preheat oven to Temp 425 F / 220°C
Sift flour into bowl add bicarb and salt Pour buttermilk and milk in well Mix with fork to a soft dough
Quick knead Place on a lightly floured board Pat into round Take knife and almost cut to quarters
Note: difficult to pick up
Remove pan and lid
Place bread in pot and close lid
Bake for 30 mins
Remove from oven
Remove lid but leave in pot.
Brush with milk (shiny)
Pop back in oven for 10 mins to brown
Remove from pan.
Enjoy!!