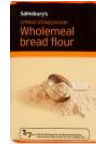


Irish Soda Bread



Ingredients:

- 350 - 375ml Buttermilk
- 225g White Bread Flour
- 225g Wholemeal Flour, Plus Extra for Dusting
- 40g Butter or Lard
- 2 Teaspoons Bicarbonate of Soda
- 2 Teaspoons Cream of Tartar
- 1 Teaspoon Salt: School to provide
- 1 Teaspoon Caster Sugar: School to provide



You will need a container to take your Irish Soda Bread them home in.



Method:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Weigh and measure out all the ingredients accurately.
3. Sieve the white and wholemeal flour and salt together into a large plastic bowl.
4. Add the bicarbonate of soda and cream of tartar, then rub in the butter or lard using your fingertips until the mixture resembles breadcrumbs.
5. Stir in the caster sugar.
6. Pour in sufficient buttermilk a little at a time and mix to a soft dough, you will need between 350ml and 375ml of buttermilk. Do not over mix or the bread will be heavy and tough.
7. Shape the dough into a round shape on a lightly floured work surface.
8. Place the dough onto a baking tray and mark a cross using a sharp knife and cutting deep on the top of the dough.
9. Dust lightly with wholemeal flour and bake for 35 to 45 minutes or until well risen and the bread sounds hollow when tapped on the base.
10. Serve warm.

