

Irish soda bread

Try this easy soda bread recipe for when you want bread in a hurry – it's ready in less than an hour.

Ingredients

170g/6oz self-raising wholemeal flour

170g/6oz plain flour

½ tsp salt

½ tsp bicarbonate of soda

290ml/½ pint buttermilk

Preparation method

Preheat the oven to 400F/200C/Gas 6.

Tip the flours, salt and bicarbonate of soda into a large mixing bowl and stir. Make a well in the centre and pour in the buttermilk, mixing quickly with a large fork to form a soft dough. (Depending upon the absorbency of the flour, you may need to add a little milk if the dough seems too stiff but it should not be too wet or sticky.)

Turn onto a lightly floured surface and knead briefly.

Form into a round and flatten the dough slightly before placing on a lightly floured baking sheet.

Cut a cross on the top and bake for about 30 minutes or until the loaf sounds hollow when tapped. Cool on a wire rack.