

Irish Soda Bread

Preparation Time

15 minutes

Cooking Time

35 minutes

Ingredients (serves 6)

4 cups flour

2 teaspoons bicarbonate of soda

1 teaspoon salt

60 grams butter, cubed

2 - 2 ¼ cups buttermilk

Method

1. Preheat oven to 290°C. Line a tray with baking paper.
Sift 4 cups of flour, 2 tsp bicarbonate of soda and 1 tsp salt into a large bowl.
2. Rub in 60g butter, cubed. Mix in 2-2¼ cups buttermilk to form a dough.
Bring together on a floured surface to form a ball.
3. Shape dough into a 20cm round. Place on the tray.
Cut cross in the top. Bake for 35-45 minutes. Serve with butter and golden syrup.