

Irish Bread |

Recipe for 1 loaf

Description

Note

You can add raisins, cranberries, rolled oats or cheese and bacon for extra indulgence.

You can also make half whole wheat flour and half white flour for a better nutrition factor.

It is possible to divide the dough into 12 in order to make smaller loaves.

Leave your dough out for 10/12 minutes before putting it in the oven to allow the baking powder to do its job.

Ingredients

Soda bread

- 500 Gr Flour
- 1 Tbsp Baking soda
- 10 Gr Salt
- 350 Ml Buttermilk
- 1 Unit(s) Egg

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Irish bread

In a large bowl, combine all dry ingredients.

In another bowl, mix buttermilk and egg.

Add wet ingredients to dry mix. Mix until you obtain a homogeneous mass.

Place the dough on the counter and knead for a few minutes. Form into a ball and place on a baking sheet with parchment paper. Make a cross with a knife on top of the dough.

Bake for 30-35 minutes at 400F.

Bon appétit!