



Recipe for Soda Bread

You need:

550 grammes of plain flour
1 teaspoon of bicarbonate of soda
about 450ml of buttermilk
half a teaspoon of salt
a little fresh milk
25g of sugar

What to do:

1. Ask a grown-up to turn up the oven to 220 degrees Celsius. Put a sheet of baking paper on a baking tray.
2. Mix the dry ingredients together in a big mixing bowl (flour, soda, salt and sugar). Make a well in the middle.
3. Pour in most of the milk. Mix everything together to make the dough. Add more milk if the mixture is too dry.
4. Put some flour on the kitchen shelf. Put some flour on your hands. Lift the mixture onto the floury shelf and knead it with your floury hands.
5. Break the dough into smaller pieces and shape them into little loaves.
6. Put your loaves onto the paper on the baking tray. Ask a grown-up to put the tray into the oven for about 15 minutes.



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