



Soda Bread



Ingredients

- X1 Teaspoon Caster Sugar
- 450g plain flour
- Half teaspoon of Salt
- X1 Teaspoon Bicarbonate soda
- 400ml Buttermilk



Cooking equipment

X1 Large bowl

x1 Wooden spoon

x1 Teaspoon

x1 Loaf tin (can just shape into circle if you don't have a tin)

x1 Wierack

x1 Weighing scales

X1 Measuring Jug



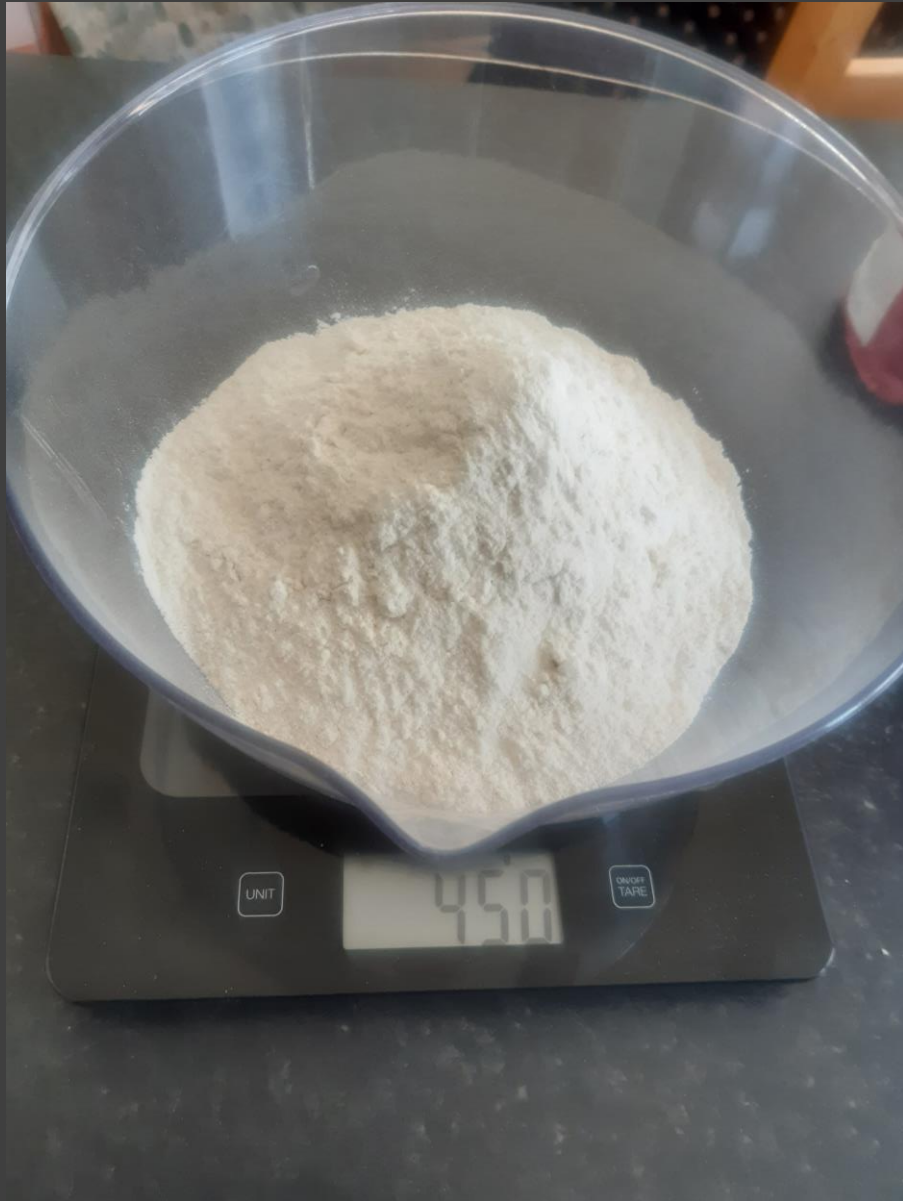
STEP 1

Set your oven to
230degrees



STEP 2

Measure out your ingredients



STEP 3

Weigh 450g Flour in a
Large bowl



STEP 4

Add 1 Teaspoon of
Caster sugar to the large
bowl



STEP 5

Add Half teaspoon of salt
to dry ingredients



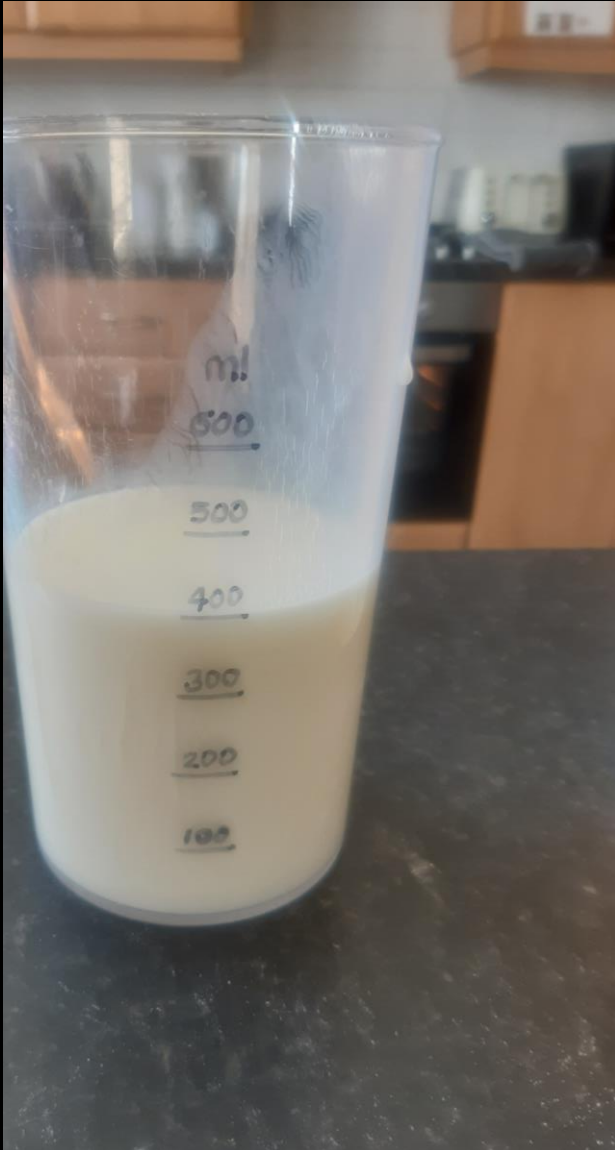
STEP 6

Add 1 level Teaspoon of
Bicarbonate soda

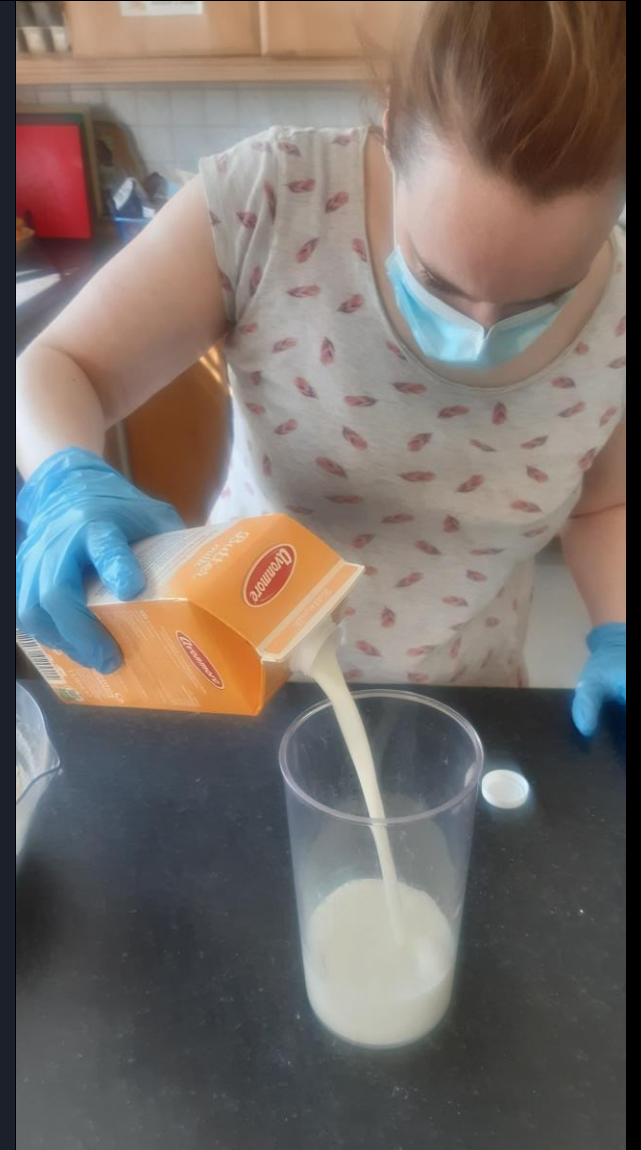


STEP 7

Add all dry ingredients to bowl and mix well



STEP 8
Pour 400ml of
Buttermilk into
measuring jug





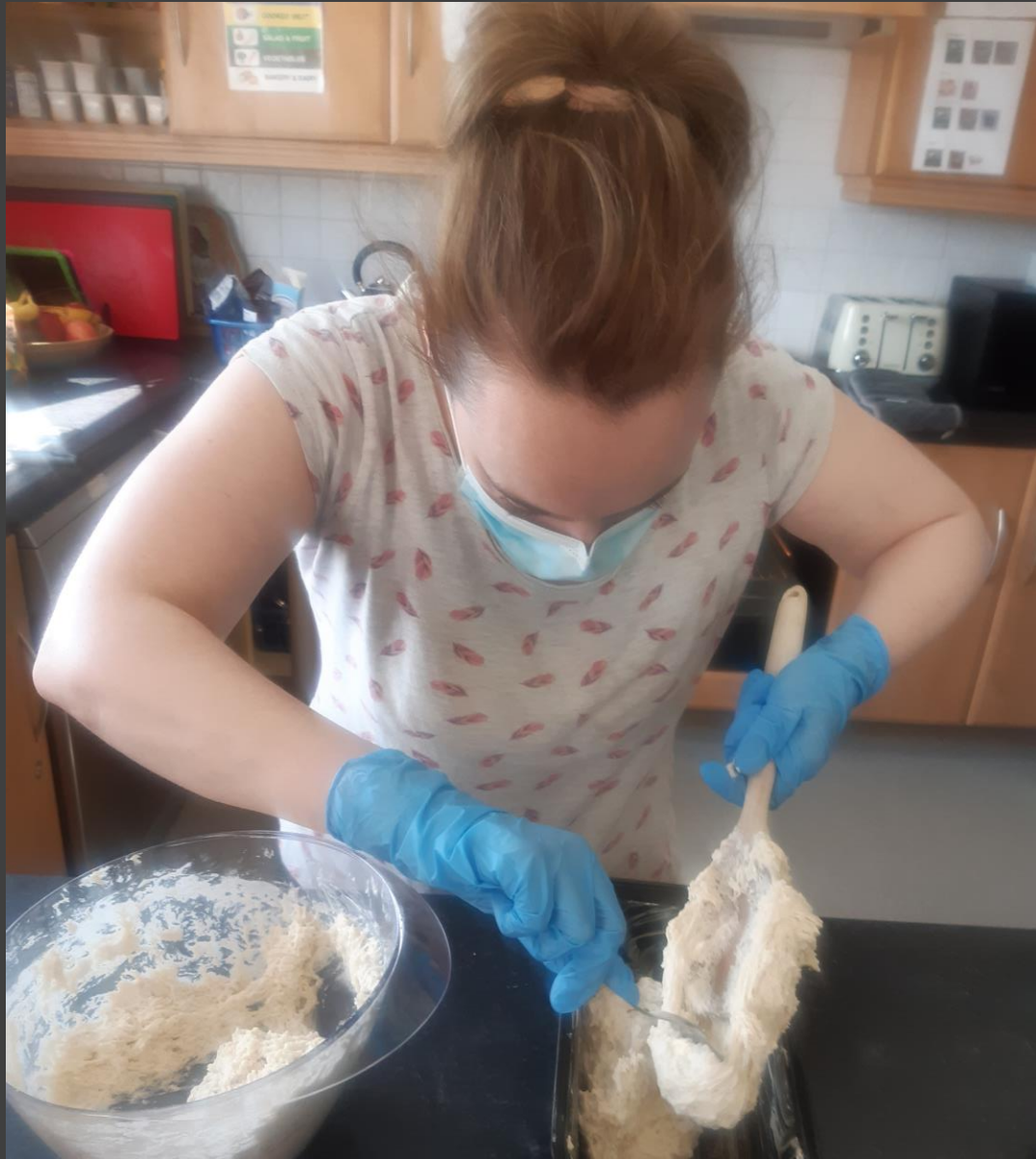
STEP 9

Add buttermilk to dry ingredients and mix with wooden spoon



STEP 10

Grease baking tin with
small portion of butter



STEP 11

Using a spoon add the mixture into bread tin



STEP 12

Your mixture should look like this in the bread tin



STEP 13

Place bread in the oven
for 30 minutes



STEP 14

Remove from oven with
oven mitts



STEP 15

Using your knuckles tap the bottom of the loaf and it should sound hallow



STEP 16

Allow to cool on wire
rack



Slice your bread and
enjoy with butter and
jam !!