

THE LARDER PRESENTS..

## SODA BREAD



**REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD**



Prep  
Time: 15  
Mins



Cook  
Time: 40  
Mins



- 500g Plain Wholemeal Flour
- 2 Tsp Salt
- 1 Tsp Bicarbonate of Soda
- 400ml Whole Milk
- 1 Lemon (juice of)
- 1 Tbsp Sugar

- Oven
- Mixing Bowl
- Jug
- Butter Knife
- Baking Tray
- Sharp Knife

# EQUIPMENT



# INGREDIENTS

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

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# METHOD



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THOROUGHLY BEFORE TOUCHING  
AND PREPARING FOOD**

1. Preheat the oven to 180C / 350F / Gas Mark 6.
2. In a bowl mix together the flour, salt and bicarbonate of soda.
3. Pour the milk into a jug and squeeze in the juice of the lemon. Wait for a minute as the milk becomes buttermilk, stir in the tablespoon of sugar and then pour into the bowl with the flour mixture.
4. Stir the mixture with a butter knife until it comes together into a sticky dough.
5. Sprinkle some flour across your work surface and tip the dough out and shape it into a ball.
6. Sprinkle your baking tray with some flour too and then place the dough onto it. Using a sharp knife make a deep cross shape on the top.
7. Bake in the oven for 40 minutes.
8. Allow to cool a little after baking before slicing and serving.

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