

CLUB COOK

SODA BREAD RECIPE



RED HEN SODA BREAD



The bread is simple, quick and looks fantastic.

It's delicious eaten warm and with the soup makes a hearty meal full of protein.

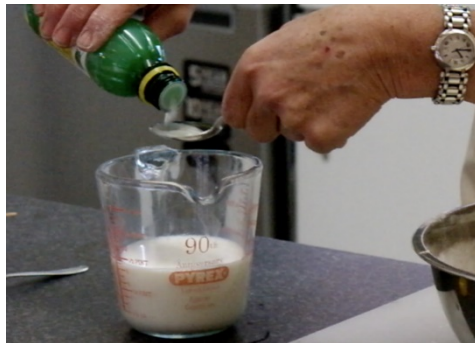
Makes enough for 8 people

Time to make: 15 min.

Time to cook: 30-35 min.

INGREDIENTS

- 350g of plain white **flour** (about 2½ cups)
- 1 teaspoon **Bicarbonate of Soda**
- 1½ teaspoons of **salt**
- 250ml **milk** (ANY kind)
- 1 tablespoon **lemon juice** or **cider vinegar**



1 Mix the milk with the lemon/vinegar.



2 In a large mixing bowl mix the flour, salt & bicarbonate of soda together.



3 Mix the milk mixture with a knife and then with your hands.



4 Turn out onto a floured surface and gently work into a smooth(ish) lump.



5 Sprinkle a little flour onto a baking tray and put the ball of dough onto it. Make a big, deep cross in the dough.



6 Put into a hot oven. 180C/160C fan /gas mark 6. Cook for 30 to 35 mins until just lightly golden

TOP TIP! If you are making this with soup, start baking the bread while the soup is cooking.