
HARPER & BLOHM

CHEESE SHOP

Ian's Irish Soda Bread Recipe

Ingredients

- 120 gm plain flour
- 185 gm wholemeal flour
- 40gm rolled oats (plus more to sprinkle on top)
- $\frac{3}{4}$ tsp salt
- $\frac{3}{4}$ tsp bicarb soda
- 1 tbsp honey
- 270 gm St David Dairy Buttermilk
- 25gm melted butter

Method

- Preheat oven at 180C
- Mix the dry ingredients together - flours, oats, salt and bicarb together.
- Mix the St David Dairy Buttermilk and honey together, in a separate bowl.
- Add the buttermilk mixture to the flour mix.
- Mix gently together with a fork or spoon. *(It's important not to over mix)*
- Turn the dough out onto a lightly floured surface and shape into a round.
- Place on a baking paper-lined baking tray.
- Slash a cross on the top of the bread, sprinkle the extra oats on top.
- Bake for 45 mins at 180C or until ready. *(When ready it will sound hollow when tapped on the base)*
- Remove from the oven and brush the top and sides with the melted butter.
- Leave to cool for about 10 mins (if you can wait that long) before cutting. Eat with lots of butter.