

A SIMPLE RECIPE FOR
HOMEMADE COMFORT

IRISH SODA BREAD

*From my
kitchen to yours*

A traditional
Irish favourite,
with a golden crust,
soft crumb and
heartwarming flavour.



*Simple ingredients,
beautifully rustic*

*This classic Irish soda bread
is quick and easy to make with
just a few store-cupboard
staples. Perfect served warm
with butter, alongside soup,
or with your favourite jam.*



INGREDIENTS

- 500g plain flour
- 1 teaspoon salt
- 1 teaspoon bicarbonate of soda
- 1 tablespoon sugar (optional)
- 420ml buttermilk
- Extra flour for dusting

SERVES 8

*Best enjoyed warm
with butter.*

*Delicious with soup,
cheese or jam.*



METHOD

- 1 PREPARE**
Preheat the oven to 220°C (200°C fan) / 425°F / Gas Mark 7.
- 2 MIX DRY INGREDIENTS**
In a large mixing bowl, sift together the flour, salt, bicarbonate of soda and sugar (if using).
- 3 ADD BUTTERMILK**
Make a well in the centre and pour in the buttermilk. Using a wooden spoon, mix to a soft dough.
- 4 SHAPE THE DOUGH**
Turn the dough out onto a lightly floured surface. Gently knead for 30 seconds, just until the dough comes together. Shape into a round loaf about 4cm (1½ inches) deep.
- 5 SCORE**
Place on a floured baking tray. With a sharp knife, cut a deep cross on the top of the loaf.
- 6 BAKE**
Bake for 40–45 minutes, or until the loaf sounds hollow when tapped on the base.
- 7 COOL**
Transfer to a wire rack and leave to cool slightly before slicing.



TIPS & IDEAS

- For a richer flavour, use real buttermilk.
- Add a handful of raisins or sultanas for a touch of sweetness.
- Delicious toasted with butter and honey.
- Store in an airtight container for up to 2 days.
- This bread is best enjoyed the day it's baked.

