

## Mr Nash's Irish Soda Bread



### Ingredients

400g of plain flour

400ml of buttermilk (and a little extra just in case)

1 level teaspoon of bicarbonate of soda

1 level teaspoon of salt

### Method

1. Preheat the oven to 235°C. I know the video said 435 but it is 235.
2. Put your flour in a large bowl
3. Add your salt
4. Add your bicarbonate of soda
5. Mix the dry ingredients with your fingers
6. Make a well in the centre of the dry ingredients
7. Add your buttermilk
8. Form your hand into a claw and mix the ingredients together until they form a sticky soft dough. If you need to add a little bit more buttermilk, that is fine.
9. Put the dough out onto a floured surface and shape into a ball.
10. Put the dough onto a floured baking tray
11. Pat the dough out until it is an inch and a half thick
12. Cut a cross into the dough
13. Poke each section of the dough
14. Put it into the heated oven for 35 -40 minutes
15. To test that the bread is done, tap the bottom. If it sounds hollow, it is done.
16. Enjoy with lashings of butter and jam!