



Soda Bread

about 8 - 10 servings

   Medium

 up to 20 Min.



Ingredients:

For the Bread:

- 15 g Unsalted butter (1 tbsp) for greasing
- 300 g Plain Flour (10 ½ oz) plus extra for dusting
- 300 g Wholemeal Plain Flour (10 ½ oz)
- 2 Dr. Oetker Baking Powder Sachets x 2 (2 tsp)
- 1 Dr. Oetker Bicarbonate of Soda Sachet (1 tsp)
- 10 g Caster Sugar (2 tsp)
- 5 g Salt (1 tsp)
- 425 ml Natural Set Yoghurt (15 fl.oz)
- 1 Medium Egg Beaten

1 Soda Bread:

Preheat oven to 190°C/375°F/Gas Mark 5. Grease baking tray with the butter and dust with flour.

- 2 Sieve the flours, Baking Powder, Bicarbonate of Soda, sugar and salt in a bowl and add any bran remaining in the sieve.
- 3 In a jug, beat together the egg and yogurt and pour the mixture into the dry ingredients. Mix well, bringing the ingredients together to form a sticky dough.
- 4 Knead the dough on a lightly floured work surface for a few minutes until smooth, then shape into a large round about 5cm (2 inches) deep.
- 5 Transfer the dough to the baking tray. Mark a cross shape on the top with a sharp knife.
- 6 Bake in the oven for about 40 minutes, or until the soda bread is golden brown all over. Transfer the loaf to a wire rack and leave to cool completely. Cut into slices to serve.



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Tip from the Test Kitchen

- For a fruity version of this soda bread, add 125g (4½ oz) raisins to the dry ingredients in step 2.

