

IRISH SODA BREAD (my version)



Ingredients

250g plain white flour
250g plain wholemeal flour
100g porridge oats
1 tsp bicarbonate of soda
1 tsp salt
A slurp of olive oil!
500ml Oatmilk - or any liquid. (It all seems to work OK)

Method

1. Preheat the oven to 200C/gas 6/fan 180C and dust a baking sheet with flour. Mix the dry ingredients in a large bowl, then rub in the butter (or pour in the oil). Pour in the buttermilk and mix it in quickly, then bring the dough together very lightly with your fingertips. Now shape it into a flat, round loaf measuring ~20cm/8in in diameter.

2. Put the loaf on the baking sheet and score a deep cross in the top. Bake for 30-35 mins until the bottom of the loaf sounds hollow when tapped. If it isn't ready after this time, turn it upside down on the baking sheet and bake for a few minutes more.

3. Transfer to a wire rack, cover with a clean tea towel (this keeps the crust nice and soft) and leave to cool. To serve, cut into quarters, and then slice. Eat very fresh.