

IRISH SODA BREAD



Preparation : 5 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients :

- 170 g self raising wholemeal flour - 170 g plain flour - 1/2 tsp salt - 1/2 tsp bicarbonate of soda - 290 ml buttermilk

1. Preheat the oven to 200°C
2. Fit the dough blade to the main bowl and add the flour, salt and bicarbonate of soda. Press AUTO and let the machine run for approx 5 seconds.
3. With the machine still running, add the buttermilk. (Depending upon the absorbency of the flour, you may need to add a little milk if the dough seems too stiff but it should not be too wet or sticky.)
4. Once the dough has been formed, continue to run the machine for approx. 10 seconds to knead.
5. Turn the dough out on to a lightly floured surface, form into a round and flatten the dough slightly before placing on a lightly floured baking sheet.
6. Score a cross on the top and bake for about 30 minutes or until the loaf sounds hollow when tapped. Cool on a wire rack.

Mini Plus ■
Compact 3200 XL ■
Compact 3200 ■

CS 4200 XL ■

CS 5200 XL ■

CS 5200 XL Premium ■

Patissier Multifunction ■