Soda Bread

Ingredients

1 ½ cups wholemeal flour (plus extra for dusting)
1 cup plain flour
2 teaspoons baking soda
1 teaspoon sea salt
1 ½ cups of buttermilk (plus extra for brushing)

Method

Preheat oven to 220C.

Sift dry ingredients together in a large bowl.

Make a well in the centre and pour in the buttermilk.

Stir until the ingredients have all come together into a sticky dough. Tip this out onto a dry, clean, lightly floured surface.

Now this is going to get messy! The dough will be quite wet. Knead the dough into a nice smooth ball and place on a baking tray lined with baking paper.

Brush the top and sides with a little of the extra buttermilk and score a few deep slashes across the top.

Bake for about 30 minutes or until golden brown on top and hollow sounding when you tap the bottom.

Cool slightly and cut up into slices. To be enjoyed with herb butter.

Recipe source: kidspot.com.au