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QUICK AND EASY SODA BREAD

Ingredients

- 250ml (8fl oz) semi-skimmed milk
- 1 tbsp lemon juice
- 170g (6oz) self-raising wholemeal flour
- 170g (6oz) plain flour
- 1 tsp bicarbonate of soda

Stir the lemon juice into the milk to make it curdle.

Sieve the self-raising flour, plain flour and bicarbonate of soda into large bowl. Add the bran pieces from the bottom of the sieve.

Add the curdled milk and mix together to form soft dough. Bring it all together to make a round, flattened ball.

Place on baking tray and score a cross in the top.

Bake at gas 5, 200°C, fan 180°C for about 30 minutes until golden. Tap on the bottom to check it is cooked – it should make a hollow sound.