

Irish Soda Bread

(Makes 1 loaf)

Ingredients

- 75g plain flour
- 100g wholemeal flour
- 25g oats
- 1 ½ teaspoons caster sugar
- ½ teaspoon salt
- ½ teaspoon bicarbonate of soda
- 175ml natural yoghurt



Method

1. Preheat the oven to 220C/425F/Gas 7.
2. Line a baking tray with greaseproof paper.
3. Stir all of ingredients, except the yoghurt, together in a bowl.
4. Add most of the yoghurt and mix together to a soft dough. Add a little extra yoghurt if the dough is dry.
5. Tip the dough onto a floured work surface and knead for a few minutes until smooth.
6. Shape into a round loaf and put on the baking tray. Flatten slightly with your hand and then mark a deep X on the top using a knife. Make sure you cut almost all the way to the bottom of the dough, so that the middle of the bread cooks all the way through.
7. Bake in the oven for 20-25 minutes.