

Soda Bread

<p>Ingredients 420g Wholemeal plain flour 375g White plain flour 1 tsp Salt 1 tsp Bicarbonate of soda 2 $\frac{3}{4}$ cups milk 2 Tbsp Lemon juice</p>	<p>Equipment Scales Measuring jug and spoons Sifter Large medium bowl Oven tray Wooden spoon Small knife Wire rack</p>
<p>What to do</p> <ul style="list-style-type: none">• Preheat oven to 190°C.• Weigh flour and sift into large bowl with salt and bicarb soda. Return the husks from the sieve to the bowl.• Measure out the milk and pour into the medium bowl, mix in the lemon juice, and leave for two minutes.• Make a well in the flour. Pour enough of the milk mix into the flour to mix into a firm dough.• Tip the dough onto a floured surface and knead until just smooth. Divide into 3 equal parts and form into round shapes.• Using the small knife, cut a cross into top of dough.• Grease the oven tray. Place dough onto tray and bake in the oven for 30 minutes or until golden brown. Cool on a wire rack, slice and serve.	