

Easy soda bread



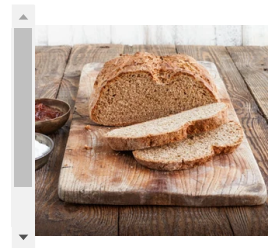
Prep: 5 mins
Cook: 40 mins



Easy



Cuts into 10 slices



Ingredients

500g plain wholemeal flour

2 tsp sea salt

1 tsp bicarbonate of soda

1 tbsp finely chopped rosemary (optional)

400ml whole milk

1 lemon, juiced

2 tsp honey

Method

- Step 1** Heat oven to 200C/180C fan/gas 6. Mix together the flour, salt and bicarb in a bowl. And if you'd like rosemary bread, add the chopped rosemary too.
- Step 2** Mix together the milk and lemon juice in a jug, and wait for a minute as it magically turns into buttermilk. Then stir in the honey, and simply pour it into the flour mixture. Stir it with a knife for a minute until the whole thing comes together into a sticky dough.
- Step 3** Tip onto a floured work surface and shape it into a ball.
- Step 4** Put the ball on a floured baking tray and, using a sharp knife, make a deep cross on top.
- Step 5** Put in the oven and bake for 40 mins.
- Step 6** Cool on a wire rack until warm, then slice and serve.