

IRISH SODA BREAD



Serving: 1 loaf

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 340g cake flour

- 140g (1 cup) self-raising flour
- 5ml (1 tsp) bicarbonate of soda
- 5ml (1 tsp) sugar
- 30ml (2 tbsp) butter
- 2 potatoes, cooked and mashed
- 310ml buttermilk, warmed
- 1 large egg, lightly beaten

INSTRUCTIONS

Preheat the oven to 180°C and line a baking tray with baking paper. Sift the flours into a mixing bowl and add the bicarbonate of soda, salt and sugar. Mix well to combine. Add the butter and with your fingertips rub until the mixture resembles fine breadcrumbs. Mix in the potato and make a well in the centre. Combine the buttermilk and egg and mix into the centre of the flour mixture. Mix into a dough, form a round loaf and place on the baking tray and using a knife, mark the bread into eight pieces dust the top with a little flour and bake for about 30 – 40 minutes.