

SODA BREAD

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Time: 5 minutes

Cost: £1.10/loaf

Cooking time: 40 minutes

Serves: 10 slices



INGREDIENTS

300grs strong flour

200grs wholemeal flour

1 tsp bicarbonate of soda

200ml milk

200ml water

2 pinch of salt

2 tsp golden syrup

1 lemon juice

EQUIPMENT

2 mixing bowls

1 non-stick loaf tray

METHOD

Turn the oven on at 180 degrees.

Mix all the dry together.

Mix in a separate bowl the milk, water and lemon juice. Wait 5 minutes until the milk curds.

Combine the liquid to the dry mixture and mix with a fork until it comes all together.

Oil and flour the non-stick loaf tray and transfer the dough into it.

Bake for 40 minutes.

When ready, dispose the bread on a rack to cool it down.

NOTES

Soda bread is a fast way to make a different type of bread. By not using fresh/dry yeast, your bread can be ready in less than one hour.

