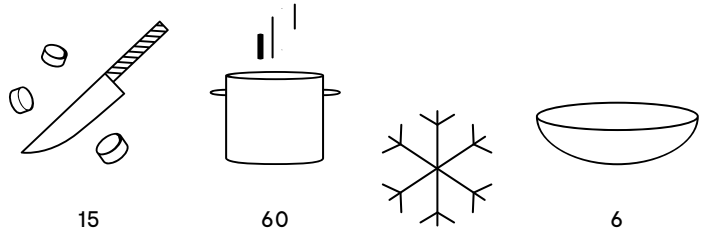




Soda Bread

This rich and moist Soda Bread is delicious served with a hearty stew.



Ingredients

545g. all-purpose flour, plus more for surface dusting

270 grams. wholemeal flour

175 grams. Groovy Food Company Organic Coconut sugar

1 tbsp. baking powder

1 1/2 tsp. salt

1 tsp. baking soda

6 tbsp. cold butter

360 grams buttermilk

Directions

1. Preheat oven to 180 degrees/Gas Mark 4. Grease large baking tray.
2. In large bowl, combine flour, sugar, baking powder, salt, and baking soda. With knives using scissor-fashion, cut in butter until mixture resembles coarse crumbs. Make a well with the flour mixture then add buttermilk and until flour is evenly moistened.
3. On a well-floured surface, knead dough 8 to 10 times just until combined. Shape into flattened ball; place on baking sheet. Cut 1/4-inch-deep "X" into top.
4. Bake loaf for 1 hour or until toothpick inserted in centre comes out clean. Cool completely on wire rack.