



## **COOKING TOGETHER ...**

### **GRANDMA'S SODA BREAD**

#### **Ingredients**

**500 g Soda Bread Flour**

**$\frac{3}{4}$  pint Butter Milk**

**Good pinch Salt**

**or**

**500 g Plain Flour**

**$\frac{3}{4}$  pint Butter Milk**

**Good pinch Salt**

**$\frac{1}{2}$  teaspoon of baking soda**

#### **Equipment needed**

**Bowl, spatula or knife, frying pan or cake tin**

#### **Method**

- **Place flour and salt in bowl, make a well, pour in the milk.**
- **Gently mix with a spatula or dinner knife until all combined.**
- **Turn out onto a floured surface. Gently form a ball and flatten, about  $1\frac{1}{2}$  inch thick.**
- **Heat a frying pan until hot, reduce the heat, dust with flour and place on your soda bread ring, cook slowly and keep turning over until done. This will take approximately about 20-30 minutes.**
- **This can also be cooked in a cake tin in the oven at 180 °C.**



**Slice, add butter and jam and enjoy**

**Send in your photographs to [stclaresabbey@gmail.com](mailto:stclaresabbey@gmail.com)**