



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 1½ 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