



Jim39s Cheddar Onion Soda Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

55 mins

Description

I begged for this recipe from my coworker when he accidentally mentioned he had a great soda bread recipe It was perfect timing because St Patricks Day was only days away

Ingredients

- - 4 cups bread flour
- plus more for dusting - 1 ½ teaspoons salt - 1 tablespoon baking powder - 6 tablespoons butter
- softened - 1 ¼ cups buttermilk - 2 tablespoons confectioners' sugar - ¾ cup finely chopped onion - ¾ cup shredded Cheddar cheese

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with parchment paper. In a large mixing bowl
2. whisk together bread flour
3. salt
4. and baking powder until thoroughly combined. Beat in the butter
5. buttermilk
6. and confectioners' sugar to make a dough; gently mix in the onion and Cheddar cheese. Divide dough in half
7. and shape each half into a ball. Place the loaves onto the prepared baking sheet
8. and gently flatten to about 2 inches thick. Dust each loaf with flour. Bake on a preheated oven until browned
9. about 30 minutes. Cool on racks for a few minutes; serve warm. Cook's Note To make into biscuits
10. increase the cheese and onion to 1 cup each. Form into drop biscuits on the parchment-lined sheet
11. and bake for 15 to 20 minutes
12. or until lightly browned on top and cooked through.