

Rye Soda Bread

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

10

Description

Every time I make soda bread I wonder why I dont make it more often It is so easy and I love the distinctive taste This version is full of hearty rye flavor and tastes delicious toasted and topped with salted brown butter

Ingredients

- - 1 tablespoon sunflower seeds - 1 tablespoon rolled oats - 2 ½ teaspoons caraway seeds
- divided - 1 ½ teaspoons poppy seeds - 2 cups rye flour - 2 cups all-purpose flour - 2 teaspoons baking soda
- 1 ¼ teaspoons sea salt - 1 ¾ cups buttermilk - 1 tablespoon buttermilk

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Mix sunflower seeds
2. oats
3. 1/2 teaspoon caraway seeds
4. and poppy seeds together in a small bowl. Set aside. Combine remaining 2 teaspoons caraway seeds
5. rye flour
6. all-purpose flour
7. baking soda
8. and sea salt in a large bowl. Make a well in the center. Pour in 1 3/4 cups buttermilk and stir with a wooden spoon until dough starts coming together. Knead briefly in the bowl until no dry spots remain. Transfer dough to the prepared baking sheet and shape into a round loaf. Use damp hands if dough is sticking as you shape it. Cut a deep cross into the top using a sharp knife. Brush with 1 tablespoon buttermilk and sprinkle seed-oat mixture all over the top and into the cracks. Bake in the preheated oven until top and bottom are golden brown and a toothpick inserted into the center comes out clean
9. 35 to 40 minutes. Cool completely before slicing.