



Irish Brown Soda Bread

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

This Irish brown soda bread is the real thing Its made with whole wheat flour oats baking soda and buttermilk Because it must only be handled very lightly it can never be made in a bread machine

Ingredients

— - 4 cups whole wheat flour - 1 cup bread flour - ? cup rolled oats - 1 teaspoon baking soda - 1 teaspoon salt
- 2 ½ cups buttermilk

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Lightly grease two baking sheets. Mix whole wheat flour
2. bread flour
3. rolled oats
4. baking soda
5. and salt together in a large bowl. Gently mix in buttermilk until a soft dough is formed; knead very lightly. Divide dough into 4 pieces; form into rounded flat loaves. Mark each loaf with an "X" and place on the prepared baking sheets. Bake in the preheated oven until golden brown and the loaves sound hollow when tapped on the bottom
6. about 30 to 45 minutes.