



Real Traditional Irish Soda Bread

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Irish soda bread is traditionally made in a skillet or griddle with just four ingredients. This recipe has been passed down through an Irish family for many generations and contains none of the modern supplements like yeast or sugar. This is a simple, very effective recipe.

Ingredients

— - 2 cups all-purpose flour - 1 pinch salt - 1 teaspoon baking soda - 1 cup buttermilk

Instructions

1. Heat a heavy skillet
2. griddle
3. or cast-iron frying pan over medium-low heat. Stir the flour and salt together in a bowl
4. and sift in the baking soda. Make a well in the center of the flour mixture
5. and pour in the buttermilk. Stir the mixture quickly together into a dough
6. and turn out onto a floured work surface. Knead the dough a few times
7. just until it comes together. Gently form the dough into a flattened
8. round cake about 1/2 inch thick
9. and cut the round into quarters with a floured knife. Sprinkle a little bit of flour into the bottom of the hot skillet
10. and cook the wedges 6 to 8 minutes per side
11. until golden brown.