



Brennan39s Irish Soda Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

Use this Irish soda bread recipe when you have no buttermilk on hand Made with soured milk this traditional Irish recipe has been passed down through our family line and directly into our bellies It requires very little kneading just a light touch to shape it into a round loaf

Ingredients

— - 1 cup milk - 2 tablespoons distilled white vinegar - 2 cups all-purpose flour - 1 tablespoon white sugar - ½ teaspoon baking soda - ½ teaspoon salt

Instructions

1. Stir milk and vinegar together in a small bowl; allow to stand until curdled
2. about 10 minutes. Meanwhile
3. preheat the oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet. Whisk flour
4. sugar
5. baking soda
6. and salt together in a bowl; gradually stir in soured milk until dough just comes together. Turn dough out onto a well-floured surface; knead lightly and shape into a round. Transfer dough to the prepared baking sheet. Cut an "X" into the top of the dough to release steam and help the bread keep its round shape while baking. Bake in the preheated oven until golden brown and the bottom of the loaf sounds hollow when tapped
7. about 45 minutes.