



O39Kee39s Irish Soda Oatmeal Bread

Jacob · 28/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

12 hrs 50 mins

Description

This bread is delicious Plan ahead 12 hours

Ingredients

- - 1 cup regular rolled oats - 2 cups buttermilk - 3 tablespoons dark molasses - 3 cups whole wheat flour - 1 cup all-purpose flour
- plus extra for dusting - 1 ½ teaspoons salt - 1 ½ teaspoons baking soda - 1 teaspoon cream of tartar

Instructions

1. Mix rolled oats
2. buttermilk
3. and molasses in a large bowl until thoroughly combined. Whisk together whole wheat flour
4. all-purpose flour
5. salt
6. baking soda
7. and cream of tartar until combined; pour flour mixture into buttermilk mixture and stir just until moistened. Turn dough out onto a lightly-floured work surface and knead 3 or 4 times until dough holds its shape. Cut dough in half; pat each half into a 6-inch round loaf. Use a sharp knife to deeply score each loaf in quarters
8. cutting 1-inch deep. Wrap each loaf in plastic wrap and allow to stand at least 12 hours at room temperature to ferment. (Loaves can be refrigerated up to 2 more days after this
9. if desired.) Preheat oven to 400 degrees F (200 degrees C). Place loaves on an ungreased baking sheet. Bake loaves for 15 minutes and reduce heat to 350 degrees F (175 degrees C). Continue to bake until loaves are browned and make a hollow sound when tapped on the bottom
10. about 20 more minutes. Allow breads to cool for 10 minutes before slicing. To serve
11. slice loaves 3/4-inch thick all across the loaf
12. then cut slices in half.