

Soda Bread



Ingredients

- 2 cups all- purpose flour
- 1 Tablespoon granulated Sugar
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 1 cup Milk (2% or whole is best)
- 2 Tablespoons white vinegar

Utensils

- Baking sheet
- Parchment or Cooking spray
- Pot Holder
- Knife
- Medium and small bowl
- Spoon
- Measuring cup
- Measuring spoons



Recipe Instructions

Step 1: Preheat the Oven

Check to make sure nothing is in oven

Preheat the oven to 400 degrees

Step 2: Sour the Milk

Add vinegar to milk and stir, set aside for 10 minutes

*"sour the milk" a process of adding an acid to milk to give it a tart taste

Step 3: Mix Dry Ingredient

In a separate bowl mix flour, salt, sugar and baking soda.

Put extra flour down on a clean flat surface

Step 4: Mix in milk

After 10 minutes, mix in the soured milk slowly to the dry ingredients and stir together until dough is formed (looks almost like lumpy cake batter).

Pour onto floured surface

Step 5: Form, Cut, Bake

Knead dough gently and form into a ball, cut an "X" on top to release any gasses that will form.

Put in the oven for 40-45 minutes

Step 6: Serve

Pull, cool and enjoy!!!!

Can be served with butter, cut a hole and use as a bread bowl with soups or dips, make a sandwich!

go on our YouTube to find Corned Beef and Cabbage Tutorial



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always make sure nothing is in the oven before turning on. Remember to use an oven mitt and turn off when done. Let others know there is a hot surface!

Key: tsp- teaspoon TBSP- tablespoon , S and P – salt and pepper