

Easy Soda Bread

written by The Recipe Exchange | March 16, 2016

Ingredients

1 cup unbleached all-purpose flour, plus more for kneading surface
3 cups whole-wheat flour
2 teaspoons baking soda
1/2 cup rolled oats
1 teaspoon kosher salt
2 cups buttermilk

Directions

Preheat the oven to 425 degrees F.

In a large bowl, whisk together the flours, baking soda, oats and salt. Pour in most of the buttermilk and mix well, adding more buttermilk, if needed, to form a soft dough. Turn out onto a floured surface and lightly knead into a shape-able dough. Avoid overworking the dough. Shape the dough into a round disk shaped loaf and cut a deep "X" in the top with a sharp knife. Put the dough on a parchment lined baking sheet and bake for 7 minutes at 425 degrees F. Lower the oven temperature to 375 degrees F and bake another 20 to 25 minutes. Remove the bread from the oven to a cutting board. Cool slightly before cutting and enjoy warm!

You can also add currants, or raisins if you wish. Mix them into the dry ingredients before adding the buttermilk.