

THE PERPETUAL CREATOR

* IRISH SODA BREAD *

10 mins

PREP TIME

1 hour

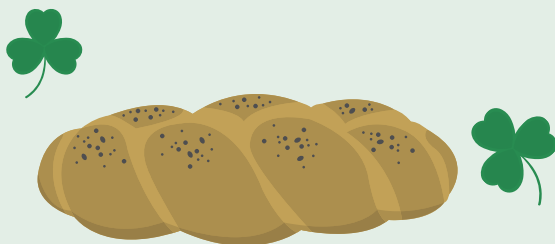
TOTAL TIME

* INGREDIENTS :

1 cup whole milk Greek yogurt, 1 cup buttermilk, 3 1/4 cups all-purpose flour, 1/2 teaspoon sugar, 1 teaspoon salt, 1/2 teaspoon baking soda

* DIRECTIONS

- Preheat oven to 450°F.
- In a mixing bowl, combine yogurt and buttermilk, and mix well.
- In a separate mixing bowl, sift together flour, sugar, salt, and baking soda.
- Make a well in the center of the dry ingredients. Pour in wet ingredients. Using one hand, pull together ingredients in a circular motion from the center to the outside of the bowl in circles. The dough should be soft, but not too wet or sticky.
- When dough comes together, turn onto a well-floured surface. Pat the dough into a round, about 1.5 inches thick and about 8 inches wide.
- Cut a deep cross in the loaf and poke a hole in each of the four corners.
- Bake for 15 minutes, then turn the oven down to 400°F and bake for an additional 30 minutes. To ensure bread is done, tap the bottom of the loaf-it should sound hollow.
- Let cool slightly on a wire rack and serve warm.



Notes: Enjoy with butter, served alongside your favorite corned beef and cabbage recipe!
