

# Five Ingredient Irish Soda Bread

Prep time 15 mins

Cook time 30 mins

Total time 45 mins

## Ingredients

4 cups flour	1 teaspoon baking soda
1 teaspoon sugar	2 cups buttermilk
1 teaspoon salt	

## Instructions

Preheat the oven to 450 degrees.

Sift the dry ingredients together in a large mixing bowl.

Using your hands, aerate the mixture by scooping up handfuls and dropping them back into the bowl.

Begin adding buttermilk until you have a soft dough. Work quickly as the buttermilk and baking soda begin to react.

Knead the dough lightly.

Do not overknead as the dough will become tough, while not enough will not allow it to rise properly.

Form a round loaf as thick as your fist.

Place the loaf on a parchment paper lined baking sheet and cut an 'X' in the top of the loaf.

Bake near the top of the oven for 30-45 minutes, keeping an eye for when it begins to brown.

After removing the loaf from the oven, wrap it immediately in a clean tea towel. Serve warm.

