

## **Cheese Soda Bread**

The children always enjoy making and eating soda bread in the Kitchen Classroom and for our Soup and Cycle events in the school. This version adds cheese but you can leave it out if you like or add in some herbs too if you have them. If you only have plain flour you can use this instead of the wholemeal. The lemon juice and honey help to give a buttermilk taste to the bread but if you don't have them in the cupboard you can make the recipe without them.

### **Ingredients**

100g Wholemeal flour

150g Plain flour

50g grated cheese

½ teaspoon salt

½ teaspoon bicarbonate of soda

200ml milk

1 tablespoon lemon juice

1 teaspoon honey

### **Method**

1. Heat the oven 200C / 180C fan / gas mark 6. Line a baking tray with baking paper or sprinkle with flour and put to the side.
2. Measure the milk and lemon juice into a jug then add the honey. Stir to mix.
3. Weigh the flour into a large bowl. Add the salt and bicarbonate of soda.
4. Grate the cheese if using and add it to the flour.
5. Pour the milk mixture into the flour and stir to make dough.
6. Tip the dough out onto a floured worktop and use a knife to split into two even pieces.
7. The dough will be soft and sticky so you may need to flour your hands. Shape each piece into a ball and put on your baking tray. Flatten it a little and then make a deep cross shape on top with a knife.

8. Bake in the oven for 20 - 25 minutes. When you tap the bottom of the bread after baking it should sound hollow. If not pop it back into the oven for a few minutes and try again. Use oven gloves and be careful. It will be hot!
9. Cool on a wire rack until warm then slice and serve.