



DITTY'S

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BROWN SODA BREAD

Makes 4 loaves

INGREDIENTS

400g wholemeal bread flour
400g course brown flour
150g soft plain flour
50g Bakers bran (or rolled oats)
18g salt
18g bicarbonate of soda
50g of local honey (or sugar)
50g melted butter or olive oil
1 Litre buttermilk



*For one loaf weigh out 272g from this mixture
and add 12g of melted butter or olive oil
and 250ml buttermilk*

METHOD

Place all dry ingredients into a suitable bowl
and mix well by hand.

Add the melted butter or olive oil and
buttermilk until all the dry ingredients
have been absorbed.

Deposit in suitable tins and dust each
with bran or flour and mark a cross shape
into the dough with a knife.

Place in a preheated oven at 230°C and
bake for 20 minutes then reduce heat
to 220°C and bake for a further
20 minutes approx.

