

CHEESE AND ONION SODA BREAD

INGREDIENTS

- 500g strong white bread flour (extra for dusting)
- 1 ½ teaspoon of salt
- 75g of butter softened
- 20g of baking powder
- 300ml of butter milk
- 1 onion peeled and finely chopped
- 75g cheddar cheese grated

This will make two loaves

Pre heat the oven 220 degrees Celsius

Instructions:

Line a baking tray

Put all the ingredients (except the cheese and onion) into a food mixer or a bowl

With a paddle attachment and mix on a medium speed for 2 mins or mix by hand.

Add the cheese and the onion by hand don't over mix the dough.

Divide the dough onto a lightly floured work top divide the mixture into two,

Shape each piece into a ball and flatten it with your hand so its 2" thick cut a deep cross into each flattened ball then bake for 30 mins serve warm with butter.

