



FLAVOUR of

TYRONE

Stay, Taste, Enjoy

Cobblers Cottage

HOMEMADE SODA BREAD



**229A Barony Road, Creggan,
Omagh, Co Tyrone**

T (028) 86751547

E thecobblers@hotmail.co.uk

W www.cobblerscottagecreggan.com

Ingredients

400g Neill's Soda Bread Flour

1 tablespoon of sugar

1 pinch of salt

1 Egg

400ml Buttermilk approx

Method

Preheat oven to 200 degrees and heat baking tray in oven during this time.

Sieve flour, salt and sugar into bowl. Beat egg and some of buttermilk in a cup. Add to bowl and mix with a metal spoon. Add enough buttermilk to blend mixture (don't let it get sticky). Turn it out on to a floured surface and knead together for about a minute. Flatten it out to about an inch thick. Take tray from oven and dust with sieved flour. Put dough on tray, make a cross on it with a knife to mark 4 sections. Dust with sieved flour and put in oven. After 10 mins turn heat down to 160 and continue to bake for 15 mins. Remove from oven and wrap in a damp tea towel for 10 mins. Cool on wire rack.

Enjoy with butter and jam!