

Soda Bread

This soda bread recipe is Paul's interpretation of the signature challenge in the [Bread](#) episode of Season 3 of [The Great British Baking Show](#). It is explained in further detail by Paul in [Masterclass: Part 2](#). [Continue](#)

Prep time: 30 Minutes

Cook time: 10-30 Minutes

Yield: 1 loaf

Ingredients

- 250g (9 oz) plain wholemeal flour
- 250g (9 oz) plain white flour
- 1 tsp bicarbonate of soda
- 1 tsp salt
- 420ml (15 fl oz) buttermilk
- extra flour for dusting

Directions

1. Preheat the oven to 392F.
2. In a large bowl, mix together the two types of flour, bicarbonate of soda and salt.
3. Add the buttermilk and mix until a sticky dough forms.
4. Lightly flour a work surface and tip the dough onto it.
5. Gently roll and fold the dough a couple of times to bring the mixture together. Do not knead.
6. Shape the dough into a ball. Flatten the ball gently with your hand. Score the dough with a deep cross dividing it into quarters. Dust the bread with flour.
7. Place onto a baking tray lined with baking parchment and bake for 30 minutes at 392F. The loaf should be golden-brown.
8. Leave to cool on a wire rack. This is best eaten on the day of baking.