

EASY GLUTEN FREE SODA BREAD

Ingredients

- 400g (14oz) gluten free all-purpose flour*
- 1 tsp (5g) salt
- 1 tbsp (15g) sugar
- 1 tsp (5g) baking powder*
- 1 tsp (5g) bicarbonate of soda
- 280ml (½ pint) buttermilk, plus extra for glazing before baking
- 1 egg

Notes: *Please check our Food and Drink Information for suitable products.

Method

1. Heat the oven to 190°C/375°F/Gas Mark 5. Place a baking tray in the oven to heat up ready for the bread
2. To make the dough, mix together the flour, salt, sugar, baking powder and bicarbonate of soda
3. Stir together the dry ingredients with the buttermilk and egg. Keep stirring them until the dough comes together
4. Put the dough on a lightly floured (with gluten free all-purpose flour) work surface, gently knead the dough with the heel of your hands, and push it around until it comes together to form into a ball. Make a cross across the top of dough with a knife
5. Open the oven, place the ball of dough into the preheated hot tray* and bake for 30-35 minutes. You can check the bread is cooked by tapping the bottom of the loaf. It will sound hollow when cooked
6. Allow the bread to cool slightly before slicing and topping with butter.

*This can also be placed in a lightly oiled and flour-dusted 2 lb bread tin so you'll have a loaf to slice – whatever you prefer!

