

## Irish Soda Bread

(by Granny Daunt)



### Ingredients

2 cups plain flour  
2 cups wholegrain plain flour  
2 cups milk  
2 teaspoons honey  
2 pinch salt  
3 teaspoon baking soda  
(optional  $\frac{1}{2}$  -  $\frac{3}{4}$  rolled oats)

### Method

Mix all ingredients together in bowl to make a wet sticky dough.

Roll out onto flour covered bench, and using additional flour as needed roll into a loaf.

Smooth a little olive oil over top of loaf, sprinkle with additional oats and cut across deeply.

Cook for 45 minutes in 170 fan forced oven or until skewer is clean when tested.

This bread is especially delicious when fresh and warm from the oven, and even more delicious when sliced and toasted next day.