

Irish Soda Bread

3 1/4 cups flour
1/2 tsp salt
1/2 tsp baking soda
12 ounces buttermilk

Preheat oven to 450°F. Sprinkle flour onto the center of a baking sheet or stone.

In a large bowl, mix all dry ingredients. Make a well in the center and pour in all of the buttermilk at once. Starting in the center and working towards the outside of the bowl, use your hand to mix, stirring until fully incorporated (takes only seconds). Turn out onto a well-floured surface. Wash and dry your hands before continuing.

Flour your hands and gently roll out dough just enough to tidy it up. Flip the dough over and pat into a round about 1 1/2 inches deep. Place the loaf on top of the floured baking sheet/stone.

Using a sharp knife, cut a deep cross in the round loaf, making sure to let the cuts go over the sides of the bread. Prick the four sections, to “let the fairies out.”

Bake for 20 minutes, then reduce heat to 400°F and let bake for another 20 minutes, or until just cooked. The bread is cooked with it lets a hollow sound while tapping the bottom. Cool on wire rack.

Source: Adapted from [How to Cook a Wolf](#)