

Becky Bakes...

CHEESE & ONION SODA BREAD

- 400g Plain Flour
- 1 teaspoon Bicarbonate of Soda
- 1 teaspoon Salt
- A little Black Pepper
- 1 bunch Spring Onions, trimmed and sliced
- 125g (5oz) Strong Cheddar Cheese, grated
- 300ml Buttermilk OR 200ml Natural Yoghurt mixed with 100ml Milk
- 1 tablespoon Milk (to glaze)



Cook in the oven on a medium baking tray, lined with greaseproof paper

1. Oven on to Gas mk. 6, 200°, (180°C Fan)
2. In a large mixing bowl, mix together the flour, bicarbonate of soda, salt and pepper
3. Stir in most of the cheese and the onions, saving a little of each for the topping
4. Add the buttermilk (or yoghurt/milk mixture) and stir well, bringing gradually together to form a soft ball of dough (you may need a little more milk)
5. Put the ball of dough onto the baking tray and flatten to form an 18cm diameter disc, approx. 2cm thick
6. Deeply score the disc into 8 segments then brush the top with the glazing milk and scatter first the saved onions and then the saved cheese onto it
7. Bake for 35-40 minutes, or until crisp, brown and well risen
8. Cool on a wire cooling rack for 30 minutes before cutting into the scored segments.
9. Enjoy with soup or a nice coarse paté for lunch!

For a Demonstration of this recipe find me on YouTube:

https://www.youtube.com/watch?v=RvS9XkZCHew&feature=share&fbclid=IwAR1YiVVx_B9q2JnSuQ6eAR0r-OSNNyPG2-5DBgmIer97YfH0ALC4Chvhl6Q