

# SODA BREAD – no eggs!

*\*Preheat oven to 400 F, Prep time 15 mins, baking time 20-25 mins.*

If you can't eat eggs or if you don't have any eggs you can quickly enjoy this homemade soda bread to serve with chowder or any meal with a sauce or gravy.



1½ cups of flour (you can mix different flours together)

1 ½ cups of buttermilk or plain milk (squeeze in a half lemon to sour the milk and let it sit 5 mins)

2 tsps of baking soda

Large pinch of salt

1 tbs honey or sugar

Whisk dry ingredients together then add the milk. Mix until just combined. Gather the dough in to a ball on a floured surface. Once you have a ball, flatten into a disc shape. Place on a lightly floured baking sheet. Score a large cross on the top with a blunt knife and brush the top with milk. Sprinkle with sea salt.

Bake 20-25 minutes in 400 F degree oven. If the loaf browns too quickly cover with some foil. Cool on a rack.

This a real picture from this recipe – thank you Maria H.