

White Soda Bread

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350°F

45 minutes bake time

10 minutes prep time

2 3/4 cups white all-purpose flour

1 1/2 teaspoon salt

1 teaspoon baking soda

1 1/3 cup buttermilk

(see tips below for alternative to buttermilk with measurements)

Heat oven to 350°F.

Whisk dry ingredients together.

Make a well in center and pour in wet ingredients.

Stir with a wooden spoon (or hand) until incorporated or shaggy.

Then use hand to flip and turn dough in bowl to bring ingredients together and form a ball.

(about 12-15 flips and turns)

Do not knead or press too deeply, just enough to form into a ball.

If there is loose flour left in bottom of bowl use it to dust cookie sheet, do not force it into the dough.

Dust cookie sheet with flour

Place your dough on the cookie sheet and cut an X into the top of the dough with the point of a knife.

Not too deep, but just enough to make a nice indentation, as this is a critical design of getting the dough to cook in the center.

Bake for 45 minutes, or until bread is slightly golden on top and golden on bottom.

In my gas oven this bread can cook up in 35 minutes but in my electric oven it takes a full 45 minutes. You will have to watch your bread the first time to see how it performs in your own oven. This is usually the case when baking bread as it has everything to do with how hot your own oven gets.

Better to cook it a bit longer than not enough is what I have learned.

Important Tips:

Regarding the standard recipe - this makes a crusty bread that you can pull apart and gently slice, but if you would like a bread that slices more like sandwich bread, increase your liquid from 1 1/3 cups to 1 1/2 cups buttermilk. Just put flour on your hands when forming into a ball as it will be a bit sticky and moister. I have made it both ways many times with success. Make sure you still cut the X into the top even though it won't be as prominent. Use same bake times.

Regarding buttermilk alternatives:

If you are using almond milk, regular milk or any dairy alternative your liquid measurement will be 1 1/4 cups including vinegar.

(I used almond milk and white vinegar)

You will place 1 tablespoon of vinegar (white or apple cider) at the bottom of your 1 cup measurement, then fill with your liquid.

No vinegar is necessary in the 1/4 cup, just the 1 cup.

Set your liquid aside for 5 minutes before using.

If you are using a measuring pitcher instead of cups, just put a tablespoon of vinegar in the pitcher and fill to the 1 1/4 cups measurement.

Your bread will be a bit softer/moister using a dairy alternative (which I prefer) than if using buttermilk, so just put a little flour on your hands when forming a ball if necessary.

When using a dairy alternative your bread might take a tinge longer to cook because it is moister and will likely take the full 45 mins to bake through in an electric oven. In a gas oven it might bake faster so just keep your eye on it and jot down the time it takes for you.

Pay attention to the color on top and bottom, that it is a little golden on top and golden on bottom.

Let bread stand about 10 minutes before cutting.

Remember, all ovens are a little bit different in how hot they get, so be mindful when baking this bread for the first time as you would with any baked good.