

Cheesy Soda Bread

Makes 2 loaves 6 portions each

This bread has a light texture, similar to a scone or tea bun. Try it with different cheeses and throw in some herbs - crumbled Feta works well with a few sundried tomatoes and basil (leave out the mustard powder).

3 cups all purpose flour
4 tspns baking powder
1 tspn salt
1 tspn yellow mustard powder
½ cup cold butter
½ cup strong cheddar cheese plus 1 tblspn diced finely for top of loaves
1 generous cup milk soured with 1 tblspn cider vinegar or lemon juice
1 egg, beaten

Pre-heat oven to 375f. Prepare a cookie sheet with a layer of parchment paper.

Sieve together the first four ingredients.

Take a coarse grater and grate butter and cheese into the flour mix.

Add milk and beaten egg. Use a fork and a light touch to bring the dough together - you are looking for the consistency of a scone or tea bun dough. You may need a little extra milk, but don't make it too wet and **DO NOT BE TEMPTED TO KNEAD!!**

When it begins to come together form the dough into two circles, about 8" diameter and, using a large knife, scour the top of the loaves into six portions.

Scatter with the finely diced cheese and bake for 25 to 30 minutes until risen, firm and golden brown.

Cool on a wire rack and serve.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

