



## Soda Bread Rolls

### Ingredients

300g plain wholewheat flour  
300g plain flour  
1 ½ tsp bicarbonate of soda  
1 ½ tsp salt  
400ml buttermilk

### Topping

1 tbsp porridge oats

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### Method

- Pre-heat the oven to 200°C (180°C fan) and place a piece of baking parchment on a baking tray.
- In a large bowl put the wholewheat flour; plain flour; bicarbonate of soda and salt.
- Add the buttermilk and use your hand to combine together until a sticky dough forms.
- On a floured worktop tip the dough out and shape into 12 round rolls.
- Using a sharp knife cut a cross in the top of each roll.
- Brush with milk and sprinkle the oats over the top.
- Bake for 20-25 minutes until the bases sounds hollow when tapped.
- Place on a wire baking rack to cool.