



Sundried Tomato & Black Olive Soda Bread

Ingredients

200g plain wholewheat flour
200g plain flour
1 tsp bicarbonate of soda
1 tsp salt
3 tbsp sundried tomato paste
75g black olives, pitted & sliced
300ml buttermilk

Topping

1 tbsp porridge oats

Method

1. Pre-heat the oven to 200°C (180°C fan) and place a piece of baking parchment on a baking tray.
2. In a large bowl put the wholewheat flour; plain flour; bicarbonate of soda, salt, sun-dried tomato paste and olives.
3. Add the buttermilk and use your hand to combine together until a sticky dough forms.
4. On a floured worktop tip the dough out and shape into a round approx 3-4cm thickness.
5. Using a sharp knife cut a deep cross in the top of bread almost through to the base.
6. Brush with milk and sprinkle the oats over the top.
7. Bake for 30-35 minutes until the base sounds hollow when tapped.
8. Place on a wire baking rack to cool.
9. Slice to serve.