

# Cheesy Soda Bread

This bread is so yummy with soup or just on its own for lunch. It tastes best while it's still warm. I put cheese and chives into this version, but you can put in anything you like! Sage, parsley, spring onions, sundried tomatoes, spinach, olives, chorizo...all yummy! Also, you can shape this bread however you like. I put it in a loaf tin lined with baking parchment, but you can form it into a circle on a floured tray too. You can also spread it in a tray and bake it halfway, then add tomato sauce and toppings to make an easy pizza.

## Ingredient

S

450g plain  
flour

1 level tsp baking  
soda

1 tsp salt

100g cheddar,  
grated

Chives, finely  
chopped

400 ml  
buttermilk

## Method

Heat the oven to  
180°C.

Line a loaf tin with baking paper, or dust a baking  
tray with flour.

In a large bowl, mix together the flour, baking soda, salt,  
cheese and chives.

Make a well in the centre of the flour mixture and pour in  
the buttermilk.

Use a knife to stir it just until it comes together and pour it  
into the tin.

Pop it into the oven for 40 minutes or so, then remove it carefully from the  
tin and return to the oven for a further 10 – 15 minutes.