

Irish Soda Bread



With just 5 simple ingredients you can have fresh baked bread on your table in 30 minutes! This Irish-inspired bread makes homemade breadmaking simple with no need for yeast, rise time, etc. Just make your dough, pop it in the oven, and enjoy!

Recipe serves 4

- 2 ¼ cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1 Tbsp Apple Cider Vinegar
- 1 cup plant-based milk*

*You will actually use a little bit less than one cup. See instructions for more details. Both soy milk and almond milk work great.

For a sweet variation (pictured on the left) add 2 Tbsp sugar and ½ cup raisins when mixing dry ingredients.

Preheat oven to 425°.

Add the apple cider vinegar to a liquid measuring cup. Add milk to make one cup of liquid. Whisk together and set aside for 10 minutes.

In a large mixing bowl, combine flour, salt, and baking soda and whisk together.

Make a well in the center of dry ingredients and add milk mixture. Mix until combined.

Transfer dough to lightly floured surface and knead for 1-2 minutes.

Shape into a circle about 1 ½ inches thick, and place onto baking sheet. Cut an "x" into dough.

Bake for 25-30 minutes, until golden brown.