Irish Soda Bread

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

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.

*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.

Recipe serves 4