

IRISH SODA BREAD

- PREP TIME:** 10 MINUTES
- TOTAL TIME:** 45 MINUTES
- YIELD:** 1 loaf
- SERVING SIZE:** 2 slices (75 grams)
- ALLERGENS:** Wheat, Dairy



Ingredients:

Volume	Ingredient	Weight (grams)	Bakers %
3.5 cups	All Purpose Flour	508	100
2 tsp	Kosher Salt	10	1.96
1 tsp	Baking Soda	5	.98
1.5 cups	Buttermilk	370	72.83
4 pcs (1 oz)	Bacon Slices	28	5.51
1 cup (4 oz)	Gouda Cheese, shredded	113	22.24
1 each (2.25 oz)	Onion slices	64	12.6
	Total	1098	216.12

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

Directions:

1. Preheat conventional oven to 425°F. Line a baking sheet with parchment paper.
2. Cook the bacon in a large sauté pan over medium-low heat until brown and crispy. Transfer to a cutting board and dice into small pieces. Set aside.
3. Sauté the sliced onion in the bacon grease just until translucent. Do not brown until fully caramelized. Remove from heat and place into a bowl lined with paper towels to absorb excess grease. Set aside.
4. Mix flour, baking soda, and salt in a medium sized bowl. Pour in the buttermilk and mix until it starts to come together. Add in the cheese, bacon and onion, stir till its incorporated.
5. Turn dough out onto a lightly floured surface and knead just until the dough turns smooth. Round and place onto the lined baking sheet.
6. Using a serrated knife, cut a 1" deep "X" into the top of the dough.
7. Bake for 35 minutes or until golden brown and the internal temperature of the loaf reaches 200°F.

Chef's Tips: The onion, bacon and cheese can be changed and substituted as desired or left out entirely. Get creative! If you can't find buttermilk combine 1.5 cups of milk and 1Tbsp. + 1.5 tsp. of lemon juice or vinegar. Let sit for 5 minutes then use

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.

For more information, please contact us at 888-295-9470 or visit [ardentmills.ca](https://www.ardentmills.ca)

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