

Cheese and Chive Soda Bread



Ingredients

400g strong bread flour

10g bread soda

30g butter

3 eggs

10g cream of tartar

300ml buttermilk

160g shredded cheddar cheese

30g fresh chopped chives

1 teaspoon salt

Method

Preheat oven to 210c

Sieve all dry ingredients together and rub in the butter

Mix the eggs with buttermilk and add to the mixture to make a dough

Add in cheese and chopped chives

Line a baking tray with parchment

Lightly flour a work surface and knead the dough for 5 minutes

Shape into a ball and press into a disc about 1 1/2 inches high and cross with a knife on top

Bake for 30-35 minutes (until a skewer comes out clean)

Cool on a wire rack before serving.