

# Cheesy Soda Bread

Makes 2 loaves, 6 portions each

This bread has a light texture, similar to a scone or tea bun. Try substituting different cheeses and throw in some herbs—crumbled feta works well with a few sundried tomatoes and basil (leave out the mustard powder). This bread freezes well - defrost at room temperature then pop into the oven at 350F for 5 minutes.

3 cups all-purpose flour

4 teaspoons baking powder

½ teaspoon baking soda

1 teaspoon salt

1 teaspoon yellow mustard powder, such as Keen's

½ cup | 120 g cold butter

¾ cup | 90 g strong cheddar cheese, grated plus ¼ cup | 30 g diced finely for the top of the loaves

1 generous cup | 260 ml milk soured with 1 tablespoon cider vinegar or lemon juice

1 large egg, beaten

Preheat oven to 375 F (190 C). Line a cookie sheet with parchment paper.

Sift together the flour, baking powder, baking soda, salt and mustard powder. Rub the butter into the flour mix, using your fingertips. Add the grated cheese followed by the milk and beaten egg. Use a fork and a light touch to bring the dough together—you are looking for the consistency of a scone or tea bun dough. You might need a little extra milk, but don't make it too wet and **DO NOT BE TEMPTED TO KNEAD!!**

Form the dough into two circles, about 8" (20 cm) diameter and, using a large knife, score the top of the loaves into six portions. Scatter the finely-diced cheese over the top and bake for 25–30 minutes until risen, firm and golden brown.

Cool on a wire rack and serve.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

