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**MARY BERRY'S SODA BREAD RECIPE**

Elevate your baking journey with Mary Berry's Soda Bread Recipe– a delightful blend of plain and wholemeal flours, buttermilk's tang, and a hint of butter. Crafted with ease, savored with joy.

### EQUIPMENT

* Large Mixing Bowl: A spacious bowl to combine the dry ingredients and form the dough.
* Wooden Spoon: For mixing the dough and incorporating the buttermilk.
* Baking Sheet: A flat baking sheet for placing the shaped dough before baking.
* Sharp Knife: To score a deep cross on top of the dough before baking.
* Wire Rack: To cool the baked soda bread evenly and prevent condensation.
* Measuring Cups and Spoons: Accurate measurements ensure the right balance of ingredients.
* Flour Sifter: For evenly distributing flour and preventing lumps.
* Rolling Pin (optional): To gently shape and flatten the dough.
* Oven Mitts or Kitchen Towels: To handle the hot baking sheet and bread.
* Pastry Brush (optional): For brushing the dough with buttermilk before baking.

### INGREDIENTS

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* 1 teaspoon salt
* 1 teaspoon bicarbonate of soda
* 100 g about ⅔ cup wholemeal flour
* 25 g about 2 tablespoons butter, softened
* 300 ml about 1 ¼ cups buttermilk

### INSTRUCTIONS

**Preparation and Preheating:**

Preheat your oven to 200°C (about 390°F) and dust a baking sheet with flour.

**Mixing the Dry Ingredients:**

In a large mixing bowl, combine the plain white flour, salt, bicarbonate of soda, and wholemeal flour.

**Incorporating the Butter:**

Add the softened butter to the dry ingredients and rub them together until the mixture resembles breadcrumbs.

**Adding Buttermilk:**

Make a well in the center of the mixture and gradually pour in the buttermilk. Use a wooden spoon to combine the ingredients until they come together as a dough.

**Kneading and Shaping:**

Turn the dough out onto a floured surface and gently knead it for a minute or two until it's smooth. Shape it into a round about 4cm (1.5 inches) thick.

**Scoring and Baking:**

Place the dough onto the prepared baking sheet. Use a sharp knife to score a deep cross on the top of the bread, dividing it into quarters. Bake in the preheated oven for about 25-30 minutes, until the bread is golden brown and sounds hollow when tapped on the bottom.

**Cooling and Enjoying:**

Allow the bread to cool on a wire rack before slicing. Serve it fresh with butter, jam, or your favorite spreads