



APCACHÉF ONLINE

▶ Basic  
Bread

# SODA BREAD



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## DOUGH

All Purpose Flour	235g
Baking Powder	12g
Baking Soda	3g
Salt	3g
Sugar	12g
Shortening	24g
Currants	47g
Milk	164g



## METHOD

1. Mix the all purpose flour, sugar, salt, baking powder, baking soda and shortening together using a paddle attachment.
2. Once the shortening is well mixed with the dry ingredients, add the milk and continue mixing till it forms a dough.
3. Add in the currants and mix till well combined.
4. Knead the dough and divide to 250g portions and shape it into a ball.
5. Cut a cross on top of the dough and egg wash.
6. Bake at 175°C for 25 to 30 minutes.

## YIELDS

2 nos 250g loaves