

## Soda bread

1lb flour (your choice)  
1tsp baking powder  
2oz butter  
Pinch salt  
14floz buttermilk/yoghurt

Mix all dry ingredients add liquid to a soft dough shape  
and bake for 20 mins in a hot oven

## Plain bread

2lb flour (which ever flour you prefer)  
2oz butter  
1 tsp sugar  
2oz dried yeast  
1 tsp salt  
2pts warm water

Mix all together and add warm water slowly mix for  
about 5mins

Then leave in covered bowl till double in size

Remove and knead for 5 mins

Place into tins or shape into rolls, cover and leave again  
til double in size

Bake in hot oven about 180/gas 6

Until when tapped on bottom sounds hollow