



# 5-INGREDIENT SODA BREAD LOAF

Makes 1 loaf

Hands-on time: 15 minutes

Hands-off time: 1 hour 10 minutes

## INGREDIENTS

2¾ cups (375g) self-raising flour

⅓ cup (67g) castor sugar

1 tsp salt

1½ cups (375ml) Schweppes Soda Water

¼ cup melted butter

### Variation 1 (optional):

1 cup caramelized onions

4 tbsp chopped chives

### Variation 2 (optional):

1 cup cooked bacon pieces

1½ cups grated cheddar cheese

### Serving suggestion:

Butter, softened

## METHOD

1. Preheat the oven to 180°C and line a loaf tin with baking paper so that it hangs over the sides of the tin.
2. Sieve the self-raising flour into a large bowl and add in the castor sugar and salt. Mix well to combine.
3. Create a hollow centre in the flour. Slowly pour in the Schweppes Soda Water and using a spatula stir gently to combine. *\*Chef's Tip: You can also add some fillings to change the flavour!*

### Variation 1 (optional):

4. Add the caramelised onion and chives to the batter and stir gently until well dispersed.

### Variation 2 (optional):

5. Add the bacon bits and cheese to the batter and stir gently until well dispersed.
6. Using the spatula to assist, pour the batter into the prepared loaf tin and allow it to sit, covered, for 35 minutes.
7. Brush the top of the loaf with half of the melted butter and place it in the oven for 25 minutes.

